

Beef Stroganoff

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1. Wash and dry vegetables. Pat the steaks dry with the paper towels. Freeze about 30 minutes in the freezer so meat can be thinly sliced easier. Dice cut the onions. Remove stems from the mushrooms and thinly slice.
2. Cook the noodle, fill 4 cups of water in a large pot, add 3 Tablespoons of **Ginger Broth Concentrate**. Bring to boil. Add 4 oz of egg noodles. Cook 10-11 minutes, or until al dente. Reserve 1/4 cup of cooked water and drain thoroughly and keep it warm.
3. Remove the meat from freezer, thinly slice the meat crosswise against the grain.
4. In a large pan, heat 1 Tablespoon of olive oil on a medium-high until hot. Add the unsalted butter and heat about 30 seconds. Add the sliced steaks and stir 3-4 minutes. The steak cannot be too crowded in the pan. Cook another batch as necessary.
5. Repeat the stir-fry process until all steaks cooked. Place the cooked steaks on a plate and set aside.
6. Dilute the flour into 1 cup of water, mix well and set aside.
7. In the same pan, heat 1 teaspoon of olive oil on medium-high until hot. Add the onions and mushrooms. Sauté 4-5 minutes then add 1/4 cup of brandy (or cooking wine), 2 teaspoons of **Ginger Broth Concentrate**, 1 cup of flour diluted water, 1/4 cup of reserved cooked water. Stir thoroughly to combine. Bring it to boil.
8. Return all beef steaks to to pan, Bring to boil and cook 2-3 minutes. Turn off the heat.
9. Add 1 teaspoon of Dijon mustard and 1/2 cup of sour cream. Stir gently to combine.
10. Serve the finished egg noodle on the plate topped with the stew. Garnish with 2 teaspoons of chives.