



Beef Stroganoff

You will need:

- 3 pounds chuck roast
- Salt to taste
- Pepper to taste
- 1 medium onion, chopped
- 8-10 cloves of garlic
- 1 pkg fresh mushrooms, sliced
- 3 Tbsp Butter
- 32 oz box of beef broth
- 1 bottle beer
- 1 cup water (more as needed)
- 2 T Worcestershire Sauce
- 1/4 tsp Cayenne pepper
- 2 bay leaves
- Beef Base as needed to taste
- 1/4 cup flour

Preparation Instructions:

Cut roast in half along the largest side. Cover with salt and pepper to taste. Put on the grill to start a char on both sides and get a smoky flavor, about 15-20 minutes.

Put onions and butter in a stockpot on the grill. Add garlic and mushrooms and grill in the pan until the onions are translucent.

Cube steak into spoon size pieces and add to stock pot. Follow with beer, beef broth, worcestershire sauce, bay leaves, and cayenne pepper. Add 1 cup water and simmer 2 hours. Then add dry noodles and add more water and some beef base if needed to adequately cook the noodles to al dente. Once cookied, stir in sour cream. Mix flour with beer or water to make a paste, and stir into the stock pot to thicken the dish. Serve immediately.