



## Beef Stroganoff

### Ingredients

- 2 tablespoon [Fustini's Delicate SELECT olive oil](#)
- 1 pound beef tenderloin, cut into bite-size pieces
- 1/4 cup flour
- salt and pepper
- 1 large onion, sliced
- 8 ounces mushrooms, sliced
- 1/4 cup beef stock
- 1 teaspoon [Horseradish Mustard](#)
- 1 teaspoon [Fustini's 18-year Traditional balsamic](#)
- 1 cup heavy cream
- 1/2 cup sour cream

### Directions

#### Step 1.

Place oil in large skillet over moderate heat. Season flour with salt and pepper and dust beef pieces in flour. Fry beef in hot oil to brown and remove from pan. Add onion and mushroom and fry until lightly browned, stirring frequently.

#### Step 2.

De glaze with beef stock and bring to a simmer. Simmer until most of the beef stock is gone. Add mustard, balsamic vinegar and heavy cream and bring to simmer over low heat. Add the beef back into the pan. Then add sour cream and bring back to simmer. Simmer until thickened, season with salt and pepper and serve over buttered egg noodles.