

## **Beef Stroganoff**

City Cuisine, p. 98

Serves: 6

2 ½ pounds beef tenderloin, trimmed  
1 tablespoon unsalted butter  
2 ½ cups sliced mushroom caps  
¼ teaspoon salt (HdeH uses Kosher salt)  
Dash of pepper  
1 ½ cups dill pickles with 2 tablespoons pickle juice, julienned  
2 cups heavy cream  
Salt and freshly ground pepper to taste  
2 tablespoons vegetable oil

1. Remove any silver skin surrounding tenderloin and cut into 1-inch slices, across width. Slightly flatten slices by pressing with the palm of your hand. Set aside.
2. Melt butter in a medium skillet over medium high heat. Saute mushrooms with salt and pepper until golden, about 5 minutes. Add pickles and juice, and cook until juice evaporates slightly, about 2 minutes. Add cream and cook until reduced by half. While sauce is reducing, cook beef.
3. Season meat sparingly with salt and pepper, since sauce will be salty from the pickles. Heat a heavy large skillet over high heat, add oil and heat until it starts smoking. Sear meat briefly, two minutes per side for medium-rare. Serve beef over a bed of Homemade Fettuccine, with warm sauce ladled over all. (HdeH favor fresh egg noodles.)