



Nonna Snowden Cooks

Laugh Hard. Cook Good. Fight Breast Cancer.



Beef Stroganoff

Nonna Snowden recommends you visit her at www.nonnasnowdencooks.com and watch her “how to” videos on preparing several dishes. You can, also, visit [Nonna's YouTube channel](#) here. In the video Nonna made this dish for 8-10 people. This recipe is written to feed 3-4 people. It is easy to feed more with this recipe, just double or triple the recipe.

Ingredients:

¼ cup goat butter
1 -1.5 lbs flank steak
1 onion (chopped)
1/4 cup garlic (or a large spoonful)
1 pack softened cream cheese
2 tbl corn starch
2 cups heavy cream
1 pack mushrooms
1 cup sour cream
1 cap full Cooking Sherry
Dan's Garlic and Herb Seasoning
Gumbo Daddy's Cajun Seasoning
Jacobsen Garlic Salt
Jacobsen Ghost Chili Salt
Egg Noodles
Cauliflower (See Note 1)

Preparation:

1. Cut flank steak against the grain into slices. Then cut the slices into smaller cubes.
2. Season meat with spices above or your preferred seasonings.
3. Melt butter in a pot.
4. Place flank steak, mushrooms, garlic, onions in pot with butter and brown meat.
5. Once meat is browned add cream cheese.
6. Stir corn starch into the heavy cream. Mix thoroughly. Make sure there are no lumps.
7. After corn starch is mixed into the pot, add 1 cup of sour cream.
8. Add 1 cap full cooking sheery
9. On a low heat, simmer until the cream sauce is the consistency you desire.
10. Taste test. Add more sour cream or spices as you desire.
11. Serve over egg noodles or cauliflower.

Note 1: To see how Nonna bakes cauliflower watch the video titled: How to make a delicious cauliflower side dish. [Or click the here for the video!](#)

Nonna donates 50% of proceeds to JumpForTheRose.org.

