

# ***Not your Grandma's Stroganoff***

## ***by Chef Jeremy Silvey***



4 Wagyu beef medallions

¼ cup Cognac

¼ cup olive oil, + 1 tablespoon

1 cup chicken broth

¼ teaspoon kosher salt

1 tablespoon rosemary

1/4 cup flour for beef + 3 tablespoons for sauce

3 tablespoons sour cream

4 ounces Shitake mushrooms, stemmed

2 shallots, coarsely chopped

2 tablespoons of butter

½ cup red wine, your favorite

1 tablespoon balsamic vinegar

1/3 cup heavy cream

1 clove garlic, minced

½ tablespoon Jeremy Blend

Chopped green onions and rice for serving (optional)

Slice mushrooms thin, toss in a plastic bag with a mixture of 1 teaspoon Jeremy Blend, ¼ cup olive oil, balsamic vinegar and rosemary. Bake in 350 degree oven for 8 minutes.

Combine ¼ cup flour, 1 teaspoon Jeremy Blend and ¼ teaspoon salt, and lightly sprinkle the Wagyu medallions on both sides. Preheat olive oil; sear the medallions on medium high heat to give them a good crust. Add Cognac, searing them to medium rare. Remove from pan, keeping medallions warm, use the same pan, and add a little more olive oil and shallots, cooking the shallots until translucent. To the hot pan, add minced garlic, butter, 3 tablespoons flour, red wine and while the pan is hot, scrape the brown bits off of the bottom of the pan. Simmer for two minutes and then add the 1 cup of chicken broth. Simmer 5 minutes, scraping the bottom and sides of the pan, reduce heat and add heavy cream and sour cream. Bring to a low simmer, constantly stirring until sauce thickens. Simmer for 10 minutes or until thick. Add mushrooms to the sauce and simmer on low for 5 minutes.

Spoon sauce over medallions sprinkle with chopped green onions. Enjoy!