



## Beef Stroganoff with Maggie's Chardonnay

8 ounces sliced mushrooms  
3 tablespoons butter  
1 large onion, diced 4 cloves garlic  
Salt and black pepper to taste  
1.5 pounds beef sirloin steak cut into 1-inch cubes  
1 cup Maggie Malick Wine Caves Chardonnay  
2 cups bouillon  
1 teaspoon crumbled dry thyme  
1 teaspoon dried basil  
½ teaspoon dried oregano  
2 bay leaves  
¼ cup all-purpose flour  
2 cups half and half cream

Melt the butter in a large saucepan over medium-high heat. Cook and stir the mushrooms, onion and garlic in the butter until tender. Reserving the liquid in the saucepan, remove the mushroom mixture to a bowl. Return the butter mixture to medium-high heat.

Whisk together the flour and half-and-half until smooth; set aside.

Season the beef with salt and pepper; cook the beef in the reserved liquid until browned, about 5 minutes. Stir in Maggie's Chardonnay, beef bouillon, thyme, basil, oregano, bay leaves, and pepper; reduce heat to medium-low and simmer 10 minutes. Slowly stir in the flour mixture and simmer, stirring occasionally, until the sauce thickens, 20 to 30 minutes. Add the mushroom mixture and stir.

Serve with rice.