

Entrees

Brazilian Stroganoff



Who's Favorite

Karl Hans Burndorfer - A new Brazilian fellow started working with us named Adriano. I invited him and Bro. Felix's son Marco with his wife Fernanda to all come over for dinner. Fernanda was a great help as she actually knew how to make this recipe. Adriano picked this for our dinner. His mother use to make it for him growing up, but he wasn't sure of the exact recipe. Fernanda provided a couple missing ingredients and it turned out just like he remembered it. Grandpa, me and Ben loved it too.

Picture 1 AdrianoMarco&Fernanda.jpg



Taste judges approve of the dish.

Date Taken: 2010-10-23

Place Taken: Dining room of 315 Alcott Cres.

Calgary, Alberta, Canada

Story: Adriano happy with his recipe pick. Sharing it with Marco Felix and his wife Fernanda, Ben and Grandpa. Great Brazilian night.

Participants:

Row	Col	Last	First	Initial	Age	Married
0,0		Burndorfer	Karl	Hans	56	
1,3		Burndorfer	Benjamin	Hans	18	
1,4		Norton	Edward	Fredrich	77	

Prep time 2 hour
Cook time 30 minutes

Marinade time 1 hour

Ingredients

2-4	lb	Beef or Chicken
1		Garlic Clove (minced)
1	med	Onion (finely chopped)
½	tsp	Nutmeg (ground)
½-¾	tsp	Oregano (dry)
¼	tsp	Salt (to taste)
½	cup	White Wine (dry)
1-2	cups	Heavy Cream
3-4	tbs	Catsup
3	tbs	Mustard
400	ml	Tomato Sauce
2	cups	Mushrooms (Optional, Sliced)

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Instructions

You can use a previously roasted chicken or pork and pull the meat similar to a pulled pork recipe. Otherwise cut up meat into 1-inch pieces.

Put meat into a bowl and mix with garlic, half of the onion, salt, nutmeg, oregano and wine. Let it marinate for 1 hour.

Sauté remainder of onions with a bit of oil. Add the meat/chicken and marinade to the pan and cook to brown the meat a bit.

Add the tomato sauce. Bring to a boil and cook for about 10 minutes. If it is a bit dry, add a few teaspoons of water and cook a little while longer. Reduce heat and let simmer. Add catsup and mustard and if you would like some sliced mushrooms at this point. Simmer for 10-20 minutes.

When ready to serve add cream and let cook for 1 minute.

Serve over white rice and decorate with Shoestring potato chips (in Brazil, they are called batata palha).

