

Leftover Prime Rib Stroganoff
By Carole Carter
From My Carolina Home

Start this recipe about 4 hours before you want to serve it. Meat and mushrooms are “more or less”, having a bit more or less than the recipe calls for won’t matter.

Ingredients

1 tablespoon butter
1/2 tablespoon grapeseed oil (or other neutral oil)
1/2 cup onion, chopped
1 tablespoon minced garlic



2-3 bones (or more) leftover bones from a prime rib along with any trimmings and leftover meat
1 can beef broth, divided in half
1/2 cup bourbon (optional) or white wine
Water
1 cup white or brown mushrooms, cleaned and sliced (more if you love mushrooms)
1/2 teaspoon salt
1/2 teaspoon lemon pepper
3 tablespoons all-purpose flour
1/3 – 1/2 cup sour cream (depending on how much broth you have and to taste)
8 ounces wide egg noodles, cooked as directed

Heat butter and oil in a heavy-bottomed large dutch oven or stockpot set over medium-high heat until the butter is melted, about 1 minute. Add the onion and cook, stirring frequently with a wooden spoon until translucent. Add garlic and cook over medium heat, stirring often until softened, about 1-2 minutes.

Add prime rib bones to stockpot. Add half the beef broth and bourbon or wine if desired. Add enough additional water to cover the bones, scraping up any fond on the bottom of the stockpot. Bring to a boil, then reduce heat and simmer for 2-3 hours until the meat is falling off the bones. Some of the water will evaporate. If too much water evaporates, add more then bring to a boil then reduce back to a simmer. Cook until the meat is falling off the bone.

Turn off burner and set pot aside to a cold burner. Remove the bones and large pieces of meat to a plate and allow to cool until they can be handled. Remove the meat from the bones and cut the meat into bite size pieces, discarding fat or gristle. Return meat to the broth in the pot, discarding the bones. Add mushrooms. Bring back to a boil.

Whisk together the remaining beef broth and flour making a slurry. Whisk the slurry into the pot to thicken the broth. If the broth is still too thin, make a second slurry with flour and water, and add as much as needed. Turn heat to low. Add sour cream and stir well. Serve over noodles.

Yum!!! Great with some crusty bread to soak up the gravy! Leftover stroganoff is delicious on toast for lunch the next day.