

## **Beef Stroganoff Soup**

½ c. unsalted butter, divided  
1 lb. tenderloin tips, cubed  
2 cloves fresh garlic, chopped  
8 oz. mushrooms, sliced  
1 lg. Onion, diced  
1 pt. Water  
2 tbsp. beef base, or to taste  
1 pt. Whipping cream  
Salt and Pepper to taste  
½ c. sour cream (more if desired)  
¼ c. chopped chives (optional)  
Roux of ½ c. flour and ½ c. melted butter

In a medium skillet, melt half ( ¼ c ) of the butter. Add beef tips and garlic and cook until meat is cooked through, about 5 to 6 minutes.

In another medium skillet, melt remaining ¼ c. butter. Add mushrooms and onion and saute until onion is translucent. Transfer meat and mushrooms to 5 qt kettle. Add water, base, and seasonings. Bring to just near a boil. Make roux by cooking the melted butter with the flour 1 to 2 minutes, mixing until smooth. Gradually add to soup, stirring regularly until soup reaches consistency of medium gravy. Remove from heat and add cream and sour cream. Sprinkle with chives if desired.