

Finnish - Beef Ragout (Palapaisli)

Ingredients:

- 1 Pound Beef -- Cubed
- 2 Medium Onion -- Chopped
- 1/4 Pound Mushroom -- Sliced
- 4 Tablespoons Butter
- 1 Tablespoon Flour
- 1 Teaspoon Hot Mustard
- 2 Cups Beef Broth
- 1/2 Cup Sour Cream
- Salt and Pepper -- To Taste
- 1 Tablespoon Parsley -- Chopped



Directions:

Brown the beef, onions and mushrooms in butter for 10 minutes. Stir in flour, mustard and broth. Cover and simmer for 1 hour.

Stir in sour cream, salt and pepper. Simmer for 2 minutes. Add parsley and simmer for 5 more minutes. Do not boil or the sour cream will curdle. Serve.

Serves 6