

Beef Stroganoff

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Description: This was a favorite when I was in high school and I was determined to learn how to make it. Then I made it my way and my family loves it. ☺

Ingredients:

1. 1 1/2 Lbs. Round Steak or Flank
2. 4-5 TLB. Flour
3. 1 lg. Yellow onion
4. 4-5 garlic cloves
5. Salt & Pepper & pinch of cumin
6. ½ stick of butter (and 1 TLB. olive oil)
7. 1 can beef broth
8. ½ TLB of Worcestershire sauce or a few drops of Banquet Browning liquid.
9. 3 TLB catsup or BBQ sauce (prefer catsup)
10. 1 med. Tub of Sour Cream (1 cup)
11. 10 – 12 large mushrooms sliced (optional if you don't like them)
12. 1lb. Lg. Flat Egg Noodles-boiled as pkg. Directs

Directions: Slice steak into thin strips, salt and pepper then dip and shake in flour. In large skillet or electric fry pan (350 degrees) melt butter and fry the steak until lightly browned. If it cooks too fast add a little olive oil. Add Sliced (thin wedges) of onion and garlic until soft. Add sliced mushrooms and mix together. Slowly add beef broth mixed with Worcestershire sauce and Ketchup, then stir in sour cream. Simmer for 45mins; if it becomes too thick add a little water or milk

In separate pot boil 2-3 quarts of water and cook noodles as directed.

Number of servings: 6-10 Serve on side of each other or mixed together. This goes great with steamed broccoli or green beans.

Preparation time: 1 hour