

Recipe for: Beef Stroganoff

Recipe adapted from Paula Deen

Ingredients

1 ½ lbs Stew Meat
Salt
Pepper
All-Purpose Flour
2 Tbs. Olive Oil
2 Tbs. butter
1 med. Onion, sliced
8 oz. mushrooms
1 (10 ¾ oz.) can beef broth
1 (10 ¾ oz.) can cream of mushroom soup
1 c. sour cream
Egg Noodles, cooked

Directions

1. Season the stew meat with salt and pepper, then dust with flour.
2. In large skillet, quickly brown them on all sides in olive oil and butter. Remove steaks from pan.
3. Add the onion slices and mushrooms to pan drippings.
4. Sauté for a few minutes, until the onion is tender.
5. Sprinkle with 1 tsp. flour. Put meat back in the pan with the onions and mushrooms. Add the mushroom soup and beef broth.
6. Cook over low heat for about 30 minutes, covered.
7. Stir in the sour cream the last few minutes, right before you serve.
8. Serve over cooked noodles.