

BEEF STROGANOFF



This recipe came to me as a Stroganoff recipe without mushrooms (which I had not heard of before). Most of my family members like mushrooms, so I adjusted the recipe to please them.

Then I adjusted it to please myself—you know what I mean, a little butter, etc.

Ingredients:

- 1½ pounds sirloin tip, thinly sliced across the grain
- 5 tablespoons butter
- 3 cups mushrooms, sliced
- 1 medium onion, minced
- $\frac{3}{4}$ teaspoon salt
- $\frac{1}{4}$ teaspoon pepper
- 2 tablespoons flour
- 2 cups beef bouillon
- dash of Tabasco sauce
- 1 tablespoon prepared mustard
- 1 tablespoon Worcestershire sauce
- 1 tablespoon ketchup
- $\frac{1}{2}$ cup sour cream

Instructions:

1. Brown the beef in three tablespoons of butter. Sauté over medium heat until meat loses its pink color.
2. Add onion and mushrooms, salt and pepper. Sauté over medium heat until the onion becomes translucent.
3. Place beef, onion and mushrooms in a casserole dish and set aside.
4. To make the sauce, melt 2 tablespoons of butter in the pan used to sauté the meat and other ingredients. Add and blend flour. Cook 1 minute.

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5. Blend in the bouillon and add the remaining ingredients except for the sour cream. Bring to a boil and simmer for 1 minute.
6. Add salt and pepper to taste, if needed.
7. Combine the sauce with the meat in the casserole dish.
8. Place the casserole dish in the oven and cook at 350 degrees for 45 minutes.
9. Fold in sour cream after removing from the oven, and before serving.
10. Serve over egg noodles.