

Noreen's Kitchen

Hamburger Stroganoff

Ingredients

1 1/2 to 2 pounds lean ground beef
1 pound sliced Crimini or white button mushrooms
2 medium onions quartered and sliced
3 to 4 cloves garlic minced
1/4 cup good quality tomato ketchup
2 tablespoons Worcestershire sauce
2 teaspoon salt
1 teaspoon cracked black pepper
1 teaspoon dried thyme
1 packet onion soup mix
4 cups good quality beef stock
2 (1 pint) sour cream
1/4 cup Wondra flour

Step by Step Instructions

Brown ground beef in a large skillet until no longer pink over medium high heat.

Add salt, pepper and thyme and stir to combine.

Add onions, garlic and mushrooms and allow to sautee until onions are translucent and mushrooms have softened, about 10 minutes.

Add beef stock and onion soup mix, ketchup and Worcestershire sauce and stir well.

Allow mixture to come to a simmer over medium heat.

Place sour cream in a bowl or large measuring cup. Add two cups of simmering stock to the sour cream and whisk until smooth. This will temper the sour cream and prevent it from curdling once you put it in the pan.

Add tempered sour cream to pan and stir to combine.

Add Wondra flour and whisk in well.

Turn heat on medium low and allow Stroganoff to come to a mild simmer, stirring frequently until it reaches desired thickness.

Serve over egg noodles.

Enjoy!