



BEEF STROGANOFF

Ingredients

- 1 1/2 lbs cubed cut into thin strips round steak (check substitutions below)
- to taste Paula Deen's House Seasoning (check substitutions below)
- all purpose flour
- 2 tablespoons olive oil
- 2 tablespoons butter
- 1 medium sliced onion
- 8 oz sliced fresh mushrooms
- 1 (10 3/4 oz) can beef broth
- 1 (10 oz) can cream of mushroom soup
- 1 cup sour cream
- cooked egg noodles

Directions

Season the steak strips with House Seasoning, then dust with flour. In a large skillet, quickly brown them on both sides



in the olive oil and butter. Remove the steak from the pan.
Add the onion slices and mushrooms to the pan drippings. Sauté for a few minutes, until the onion is tender. Sprinkle with 1 teaspoon flour. Put the steak back into the pan with the onion and mushrooms. Add the cream of mushroom soup and beef broth. Cook over low heat for about 30 minutes, covered. Adjust seasoning to taste, adding salt and pepper, as needed. Stir in the sour cream the last few minutes, right before you serve. Serve over cooked noodles

Serves 4

Substitutions

At WMPC we use ground beef instead of steak, so that we are cost efficient.

Instead of Paula Deen's House Seasoning I will just use a mixture of salt, pepper, garlic powder, and onion powder.