

## Beef Stroganoff

- 1 lb beef – whatever you like
- 2 T olive oil
- 1 ½ cups fresh mushrooms
- ½ cup chopped onion
- 1 clove minced garlic
- 1 can cream of mushroom soup
- 1 cup beef bouillon
- 2 T catsup
- 1 T Worcestershire sauce
- 2 T all-purpose flour
- ¼ t pepper
- 1 – 8oz sour cream
- 2 cups hot cooked noodles

Trim fat from meat; slice thinly in to bite size pieces or strips. Brown in olive oil until done. Put mushrooms, onions, and garlic in pan. Stir flour in to the bouillon and then pour in pan, add cream of mushroom soup, pepper, worchestershire, and catsup. Simmer covered for 15 minutes, mix in sour cream and serve hot over noodles.