

Beef Stroganoff

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Ingredients

- 1 T. Olive oil
- 1 small, chopped onion
- 1 t. Garlic powder (optional)
- 1 c. leftover, grilled mushrooms – sliced
- 16 oz. thinly sliced leftover steak (again...beef and venison both work well)
- ½ C. Butter (1 stick)
- ½ C. All-purpose flour
- 2 C. Beef Broth
- 16 oz. Sour Cream
- ½ package of cooked egg noodles
- Salt and Pepper to taste

Directions

In a skillet (I still prefer cast iron), over low to medium heat, sauté the onions in the olive oil – along with the optional garlic powder and salt and pepper.

Cook until the onions are clear, then add the sliced mushrooms and sliced meat.

Set aside.

In a sauce pan, over low heat, melt the butter.

Make a roux (gravy) by adding the flour and salt and pepper and whisking until mixed. Pour in the broth and cook until it begins to thicken – stirring constantly.

Add the sour cream and whisk until thoroughly mixed.

Add the meat/mushroom mixture to the sour cream sauce and fold together.

Serve over warm noodles.