



BEEF STROGANOFF

INGREDIENTS

- 1½ lbs ground beef
- 1 teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon paprika
- ½ cup chopped onion
- 1 package of sliced mushrooms
- 1 ½ cups of beef broth
- 2 tablespoons flour
- 1 cup sour cream

INSTRUCTIONS

1. Combine meat, salt, pepper and paprika. In a large skillet brown meat while stirring.

2. Add onion and mushrooms cook until tender.

3. Add beef broth and simmer 5-10 minutes.

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4. Add flour to sour cream, mix to fully incorporate. Then add sour cream mixture to beef and heat thoroughly.

5. Serve on egg noodles, mashed potatoes, or rice.

