

Beef Stroganoff

1-1/2 lb. Round steak
3 T. cooking oil
3 C sliced onion
1 clove garlic (minced)
½ lb. Sliced mushrooms
2 T. flour
1-1/2 tsp. Salt
1 tsp. Dry mustard (or 1 T. prepared)
1 beef bouillon cube, crumbled
1 C. water
1 tsp. Worcestershire
½ pint (1 Cup) sour cream
¼ tsp. Pepper

Slice meat diagonally into very thin strips. Cook in oil in 12" fry pan until browned. Add onion and garlic. Cook until onion is limp. Add mushrooms, heat well. Stir in flour, salt, mustard, and pepper. Add bouillon cube, water and Worcestershire; Stir. Cover and cook slowly until meat is tender (45 minutes). Stir in ½ of the sour cream, heat. Top with remaining sour cream before serving.

Serve with hot buttered noodles or rice.