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GROUND BEEF STROGANOFF WITH NOODLES

(Serves 3-4)

$\frac{3}{4}$ lb. lean ground beef
 $\frac{1}{4}$ c. chopped onion
 $\frac{3}{4}$ c. water
1 beef bouillon cube
2 t. Worcestershire sauce
1 c. (4 oz.) sliced mushrooms, drained
1 c. sour cream
 $1\frac{1}{2}$ T. all-purpose flour
3 c. egg noodles

Cook meat and onion in deep skillet about 5 minutes on high heat.
Add water, bouillon cube and Worcestershire sauce.
Heat to boiling.
When cube is dissolved, add mushrooms.
Reduce heat.

In separate bowl, mix sour cream and flour together.
Add to beef mixture.
Cook, stirring occasionally until sauce thickens. **DO NOT BOIL!**

In large sauce pan, cook noodles according to package directions.
Drain.

Toss hot noodles and sauce together. Serve.

Recipe may be doubled.