



BEEF ROMANOFF

- 6 Tablespoons Butter
- 6 Tablespoons Flour
- ½ Teaspoon Salt
- 1 – ½ Cups Milk
- ½ Cup Dry White Wine
- 4 ounce Jar Sliced Mushrooms, Drained
- 1 Jar Sliced Dried Beef, Cut into Strips
- 1 Cup Sour Cream
- 1 Package Egg Noodles, Cooked

DIRECTIONS

1. Melt butter over medium low heat; stir in flour and salt.
2. Add milk, stirring constantly until thickened.
3. Stir in white wine.
4. Add mushrooms and beef.
5. Cook 10 minutes over medium low heat.
6. Gently fold in the sour cream.
7. Serve over hot cooked egg noodles.