



BEEF STROGANOFF

- 1 1/2 Pounds Sirloin Steak
- 1/4 Cup Flour
- 2 Teaspoons Salt
- 4 Tablespoons Butter
- 1 Cup Finely Chopped Onion
- 1/2 Pound Mushrooms, Sliced
- 1 Clove Garlic, Minced
- 1 Cup Sour Cream
- 1 Egg Noodles

DIRECTIONS

1. Slice meat into 1/2 inch strips.
2. Dredge strips in seasoned flour and set aside.
3. Sauté onions and mushrooms in 2 tablespoons butter for 5 minutes.
4. Remove vegetables and reserve.
5. Add 2 more tablespoons butter to skillet and brown steak on all sides.
6. Return onions and mushrooms to pan with meat.
7. Add garlic and blend in sour cream.
8. Mix thoroughly and heat through.
9. Serve over noodles.