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HAMBURGER STROGANOFF

- 1/4 Cup Butter
- 1/2 Cup Minced Onion
- 1 Pound Ground Chuck
- 1 Clove Garlic, Minced
- 2 Tablespoons Flour
- 2 Teaspoons Salt
- 1/4 Teaspoon Monosodium Glutamate
- 1/4 Teaspoon Pepper
- 1/4 Teaspoon Paprika
- 1 Pound Mushrooms, Sliced
- 10 1/2 Ounce Can Cream of Mushroom Soup
- 1 Cup Sour Cream
- Snipped Parsley

DIRECTIONS

1. In hot butter in skillet, sauté onions until golden.
2. Stir in meat, garlic, flour, salt, monosodium glutamate, pepper, paprika and mushrooms.
3. Sauté 5 minutes.
4. Add soup.
5. Simmer uncovered, for 10 minutes.
6. Stir in sour cream, heat through.
7. Serve over rice sprinkled with parsley.