



TASTY BEEF STROGANOFF

- 1 Pound Beef Tenderloin
- 2 Tablespoons Butter
- 1/2 Pound Sliced Mushrooms
- 1/2 Cup Chopped Onion
- 10 1/2 Ounces Beef Bouillon
- 1/2 Cup Buttermilk
- 2 Tablespoons Flour
- Salt and Pepper To Taste

DIRECTIONS

1. Trim tenderloin and slice 1/4 inch thick.
2. Brown quickly in melted butter.
3. Push meat to one side and add mushrooms and onion.
4. Cook until tender, but not brown.
5. Add bouillon and heat to just boiling.
6. Blend buttermilk with flour.
7. Stir into skillet.
8. Cook, stirring constantly, until thickened.
9. Sauce will be thin.
10. Add salt and pepper to taste.
11. Serve over hot egg noodles.