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Beef Stroganoff

- 1/2 Cup minced onion
- 1 Cup sour cream
- 1 Garlic clove, minced
- 1/4 Cup butter
- 1 Lb ground beef
- 2 Tbsp flour
- 1 Tsp salt
- 1/4 Tsp pepper
- Canned mushroom stems and pieces, 2-3 cans, drained 1 (10 3/4 ounce) can cream of mushroom soup (I always use the top name brand)
- 1 12-ounce bag egg noodles, cooked

- 1) Sauté onion and garlic in butter over medium heat.
- 2) Stir in ground beef and brown stir in flour, salt, mushrooms, and pepper cook 5 minutes, then stir in soup. Simmer uncovered 10 minutes.
- 3) Stir in sour cream until heated. Serve over noodles.

Makes 6 Servings

