

Beef Stroganoff

Ingredients

3 Tbsp flour
1 1/2 tsp salt
1/4 tsp pepper
1 lb. beef tenderloin
1 garlic glove, minced
1/4 C butter
1/2 C onions, chopped
1/4 C water
1 15oz. can chicken broth
1 lb mushrooms, sliced
1 C sour cream
Chopped chives or dill weed

Instructions

Combine flour, salt, and pepper in 1 gallon Ziploc.
Cut beef into 1/2 inch to 1 inch cubes.
Dump beef cubes into flour mixture and shake to coat.
Heat butter in Dutch oven or skillet over coals.
Brown beef in butter, turning often.
Add onion and garlic, sautéing until golden.
Add water and stir.
Add soup and mushrooms.
Cook over low heat about 25 minutes, stirring occasionally.
While cooking, prepare a pot of rice, noodles, or mashed potatoes.

Stir sour cream into beef and heat, but do not boil.
Serve beef stroganoff on noodles, rice, or potatoes with chives or dill sprinkled on top.

Makes about 6 servings.

