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| Beef StroganoffA Judy Hunt recipe.INGREDIENTS½ cup chopped onions 12 oz. can cr. of chicken soup1 clove minced garlic 1 cup sour cream¼ cup butter 4 ½ can mushrooms2 tablespoons flour 2 tablespoons minced parley1 cup ripe olives cut in large pieces 1 lb. ground beef (or chopped cooked roast)Reames Egg Noodles (prepared according to package directions)DIRECTIONS1. Brown garlic & onions in butter. Add beef and brown lightly.
2. Blend in flour; add mushrooms and chicken soup.
3. Cook gently until meat is tender, approx. 10-15 minutes.
4. Add seasoning, olives, parsley, and sour cream.
5. Bring to boil. Serve over rice or noodles.
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