|  |
| --- |
| Beef Stroganoff A Judy Hunt recipe. INGREDIENTS ½ cup chopped onions 12 oz. can cr. of chicken soup  1 clove minced garlic 1 cup sour cream  ¼ cup butter 4 ½ can mushrooms  2 tablespoons flour 2 tablespoons minced parley  1 cup ripe olives cut in large pieces 1 lb. ground beef (or chopped cooked roast)  Reames Egg Noodles (prepared according to package directions) DIRECTIONS  1. 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. |
|  |



|  |
| --- |
| Beef Stroganoff A Judy Hunt recipe. INGREDIENTS ½ cup chopped onions 12 oz. can cr. of chicken soup  1 clove minced garlic 1 cup sour cream  ¼ cup butter 4 ½ can mushrooms  2 tablespoons flour 2 tablespoons minced parley  1 cup ripe olives cut in large pieces 1 lb. ground beef (or chopped cooked roast)  Reames Egg Noodles (prepared according to package directions) DIRECTIONS  1. 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. |