

Beef Stroganoff

1 tbsp. butter	1 tbsp. tomato sauce
1 cup sliced fresh mushrooms	½ tsp. paprika
1 cup sliced onions	½ tsp. dried basil
1 ½ lb. sirloin steak	¼ tsp. nutmeg
2 ½ tbsp. flour	3 tbsp. sherry, opt.
2 ½ beef stock, boiling	¾ cup sour cream

In a skillet heat 2 tsp. butter. Add mushrooms, and onions. Cook until tender and lightly browned. Remove mushrooms, and onions to a bowl. In same pan melt the remaining teaspoon of butter. Add meat and brown lightly on all sides. Put meat into the same bowl as mushrooms, and onions. Add flour to skillet and brown with the remaining butter. Slowly add boiling stock to the flour mixture, stirring constantly to form a smooth sauce. Add tomato sauce, paprika, basil, nutmeg, and sherry. Simmer sauce for 10 minutes. Blend in sour cream and serve immediately.