

Beef Stroganoff

1 lb. hamburger or boneless beef steak, thinly sliced	½ tsp. salt
2 tbsp. butter	dash of pepper
2 medium onions, diced	1 cup sour cream
1 can (4 oz.) mushroom pieces or fresh mushrooms, sliced	½ cup milk
1 tbsp. flour	1 can of mushroom soup

If using steak, trim off fat. Cut meat into very thin pieces. Heat butter in skillet and fry meat, add onions. Fry until brown, add mushrooms with liquid. If using fresh mushrooms add a little bit of water. Cover and simmer 20 minutes or until meat is tender. Add flour and seasonings, stir. Add sour cream, soup, and milk. Simmer and stir until thickened and smooth. Serve over hot cooked noodles.