

Beef Stroganoff Recipe

Ingredients

Beef steak (cubed, best if brined)

4 cups of egg noodles

1 onion

Mushrooms

2 cans cream of mushroom soup

1 cup sour cream or plain yogurt

1 tablespoon Worcestershire sauce

Cooking Directions

Boil the egg noodles for 8 – 10 minutes.

In a separate skillet, sauté the onion with the steak.

Stir in mushrooms, cream of mushroom soup, sour cream or yogurt, and

Worcestershire sauce. Heat until the mushrooms are soft.

Stir in the egg noodles and serve.