

Made for us by Lynn Strban

Beef Stroganoff

Ingredients

2½ lbs beef sirloin (cut in 1" strips)
2 Tbsp butter
1 chopped onion
2 Tbsp flour
2 beef bouillon
2 cups hot water
Dash of hot pepper sauce (optional)
¾ tsp salt
¼ tsp pepper
1 Tbsp mustard,
1 Tbsp ketchup
1 Tbsp Worcestershire
½ cup sour cream

Directions

Cook meat in butter until it loses it's red colour. Remove from pan. Cook onion until soft 5 minutes. Add flour and cook 1 min. Dissolve bouillon cubes in hot water; add to pot with salt, pepper, mustard, ketchup, Worcestershire and beef. Cook until tender. Add sour cream and serve.