

Stroganoff

Serves 6

Ingredients:

2 pounds sirloin tip, cut in strips

¼ cup flour

¼ cup butter or oil

4 ounce can mushrooms

2 medium onions, sliced

1½ cups water

1 teaspoon salt

¼ teaspoon pepper

¼ teaspoon marjoram

2 teaspoons dry mustard

1 teaspoon Kitchen Bouquet

¼ cup ketchup

1 cup sour cream (optional)

*2 cans cream of celery, chicken or
mushroom soup*

Coat meat with flour. Heat butter or oil in skillet until hot. Add meat to skillet and brown. Add other ingredients, except sour cream. Cover pan. Reduce heat to simmer.

Cook for 90 minutes one day and another 90 minutes on a second day or cook for 3 hours all on one day. Add more water if the ingredients get dry.

Add 2 cans creamed soup. Simmer until meat is tender and ingredients are hot. Stir in sour cream just before serving.

Serve with rice or noodles (wide thick egg noodles are best).