

Homemade Beef Stroganoff

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Ingredients

1 lb. beef tenderloin
1/4 lb. butter
1 cup onion, chopped
1/2 lb. mushrooms, sliced
1 can (10 oz.) consomme soup
1 cup sour cream
2-1/2 tbsp. flour

Directions

Cut the meat into thin strips. In a large skillet, melt the butter and fry the mushrooms. Push the mushrooms to the side and quickly cook the meat. Push the meat aside and add the onions to the mushrooms. Cook until tender but not brown. Mix together with the meat. Add the flour to the sour cream and mix well. Add the consomme to the meat and bring just to a boil. Stir the sour cream and flour mixture quickly but thoroughly into the dish. Serve immediately over hot buttered broad noodles or a bed of rice.