

Easy Beef Stronganoff

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Ingredients

1 lb. ground beef
1 onion, chopped
2 to 3 tbsp. butter
2 tbsp. flour
1 pkg. (sm.) dried mushrooms
3-2/3 oz. fresh white mushrooms, sliced
1 tsp. dried onions
1 tsp. garlic powder or 1 clove garlic, crushed
1 tbsp. Worcestershire sauce
8 oz. sour cream
Parsley, freshly chopped
Egg noodles or other pasta
Salt
Pepper

Directions

Place dried mushrooms in a small bowl of water and set aside.

Saute onion and garlic in half of the butter. Add fresh, sliced mushrooms to onion. Add dry spices. Brown beef in a skillet and drain. Add to onion mixture. Add Worcestershire sauce, and cook on a low temperature.

Heat the rest of the butter in another pan.

Meanwhile, place the re-hydrated mushrooms in a blender while reserving the liquid. Blend until only small chunks remain

Add the flour to the hot butter and whisk. Add the mushroom liquid and stir until thickened.

Boil the noodles until done; drain.

Add the sour cream and parsley to the beef mixture and let it heat up slightly. Add the noodles. Mix well and serve.