

# Steak in Sour Cream Sauce

written by The Recipe Exchange | January 28, 2014

## **Ingredients**

1/4 cup all-purpose flour  
1/4 tsp. black pepper  
1/2 tsp. salt  
1 lb. round steak – trimmed, cut into serving-size pieces  
2 Tbls. vegetable oil  
6 oz. can sliced mushrooms – drained  
1/4 cup minced onion  
2 Tbls. water OR beef broth  
1/2 tsp. salt  
1 cup sour cream  
1 Tbls. butter OR margarine  
1/2 Tbls. parsley flakes

## **Directions**

Combine flour, pepper, and salt on plate. Coat meat with flour mixture. Brown coated meat in oil in skillet. Add mushrooms, onion, water/broth, and salt to skillet. Simmer, covered, for 1 hour. Remove from heat and stir in sour cream, butter, and parsley.