

Beef Stroganoff

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 (12oz) pkg egg noodles
- 1 small onion, diced
- 3 Tbsp butter
- 3 pounds Back Home Farms ground beef
- 4 Tbsp all-purpose flour
- 2 cups beef broth
- 1 cup sour cream
- salt & pepper, to taste
- 6 oz fresh or canned mushrooms



directions

- Cook noodles according to package directions and drain.
- In a large non-stick skillet melt butter over medium-high heat.
- Add diced onion (and sliced mushrooms, if using) and cook until mushrooms are soft and onion is translucent.
- Add ground beef to skillet. Cook and crumble until brown.
- Drain any grease. (optional)
- Sprinkle flour over beef, then pour in beef broth.
- Stir and continue to cook until mixture thickens.
- Gently stir in sour cream.
- Season with salt and pepper to taste.
- Let simmer over low heat for another 5 minutes until heated through.
- Serve warm and enjoy!

FOR MORE RECIPES, VISIT WWW.BACKHOMEFARMS.NET