

# Beef Stroganoff

Recipe courtesy Paula Deen, 2008



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<b>Prep Time:</b>	5 min	<b>Level:</b>	<b>Serves:</b>
<b>Inactive Prep Time:</b>	--	Easy	4 servings
<b>Cook Time:</b>	40 min		

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## Ingredients

1 1/2 pounds cubed round steak, cut into thin strips

House Seasoning, recipe follows

All-purpose flour

2 tablespoons olive oil

2 tablespoons butter

1 medium onion, sliced

8 ounces fresh mushrooms, sliced

1 (10 3/4-ounce) can beef broth

1 (10 3/4-ounce) can cream of mushroom soup

Salt and black pepper

1 cup sour cream

Cooked egg noodles

## Directions

Sprinkle the steak strips with House Seasoning to light cover them, and then dust with flour. In a large skillet, quickly brown them on both sides in the olive oil and butter. Remove the steak from the pan. Add the onion slices and mushrooms to the pan drippings. Saute for a few minutes, until the onion is tender.

Sprinkle with 1 teaspoon flour. Put the steak back into the pan with the onion and mushrooms. Add the mushroom soup and beef broth. Cook over low heat for about 30 minutes, covered. Adjust seasoning to taste, adding salt and pepper, as needed. Stir in the sour cream the last few minutes, right before you serve. Serve over cooked noodles.

## House Seasoning:

1 cup salt

1/4 cup black pepper

1/4 cup garlic powder

Mix the ingredients together and store in an airtight container for up to 6 months.

Yields: 1 1/2 cups