



Cut at the line for a 4x6 Recipe Card

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## ***Beef Stroganoff***

(Dinner)

### Ingredients:

- 1 cup butter or margarine
- 1 1/2 cups onions, finely chopped
- 1 1/2 lbs fresh mushrooms, sliced
- (or 2-3 cans mushroom pieces, drained)
- 3-5 lbs beef, top round, cut 1/4 x 1/4 x 2-inch strips
- 6 tbsp flour
- 3 cups canned beef consomme
- 1 1/2 tsp salt
- 6 tbsp tomato paste
- 2 tsp Worcestershire sauce
- 1 1/2 cups sour cream
- 1 1/2 cups heavy cream

### Directions:

Melt 1/3 cup of butter or margarine in large saucepan. Add onions and saute until golden; remove and set aside. Melt another 1/3 cup butter; add mushrooms and saute until lightly browned. Remove and set aside. Melt remaining 1/3 cup butter and add beef, which has been rolled in flour. Brown the beef thoroughly. Add onions, beef consomme, salt and tomato paste. Bring to a simmer, cover pan and allow meat to simmer for a least 2 hours. Add mushrooms and Worcestershire sauce; remove from heat. Add sour cream and heavy cream, mixing thoroughly. Nice when served over egg noodles or green salad. (Serves 6-12)

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