

Beef Stroganoff

This is my mom's recipe for beef stroganoff which is served over rice.

Ingredients

- steak cut into cubes
- 1 large onion
- 1 can mushrooms (optional)
- 2 tsp flour
- 2 beef oxo packages
- 2 tbsp worcester sauce
- 3 tbsp ketchup
- 1 bay leaf
- 1 tsp thyme
- 2 cups hot water
- 1 container of sour cream
- rice

Instructions

- Cut beef into cubes. Fry lightly in oil with onions and mushrooms.
- Once cooked, lightly cover in flour to absorb oil. (about 2 tsp) **OPTIONAL**
- In a bowl, mix beef oxo, 2 cups hot water, worcester sauce, ketchup, thyme and bay leaf.
- Pour contents over browned meat, cover and let simmer for 1 hour.
- **If you don't want as much liquid, you can simmer uncovered.**
- **If you have steak that doesn't require tenderizing, you can simmer for 20min or so.**
- Just before serving, add 1 container of sour cream and heat almost to boiling.
- Serve over rice

Notes From Last Time

- didn't use any flour
- Brought to boil and then simmered for 20 min un-covered.
- Used left over cutoffs from tenderloin roast

Rating

★★★★★ - Personal Favorite

Mom's Original Recipe

