

Beef Stragonoff

1 1/2 lbs beef stew or round steak
"slice into 1/8"

2 tbsp butter

1 1/2 cups beef bouillon (can)

2 tbsp catsup

1 small glove garlic or 1/2 tsp garlic ^{powder}

1 tea saet

8 Ozs mushrooms

1 med onion sliced

3 tbsp flour

1 Cup sour Cream

Brown beef - reserve $\frac{1}{3}$ cup
of bouillon - Stir remaining
bouillon, catsup, garlic & salt in
pan. Heat to boil - reduce heat,
Cover & simmer until beef is cooked
1 to $1\frac{1}{2}$ hrs.

Stir in mush & onions - simmer 5
mins. Shake reserved bouillon & flour till
smooth, stir in ^{to} beef - heat to boiling stirring
constantly - Boil & stir 1 min, reduce
heat - stir in sour cream - Serve with
hot noodle.