

Cornell Cooperative Extension | Schoharie and Otsego Counties

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Beef Stroganoff

Ingredients:

1 pound lean ground beef 8 ounces fresh mushrooms, sliced ½ cup onion, chopped 2 garlic cloves, minced ½ cup flour 1 (10½-ounce) can condensed beef broth ½ cup low-fat sour cream dash of paprika

Makes 6 servings - 45% calories from fat

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Instructions:

- 1. In frying pan over medium high heat cook beef, mushroom, onion, and garlic, stirring constantly until lightly browned. Set aside.
- 2. In small bowl combine flour with ½ cup broth, blend well then add to meat mixture.
- 3. Add remaining broth to meat mixture. Simmer until thickened.
- 4. Stir in sour cream, sprinkle with paprika and cook slowly until heated thoroughly. Do not boil.

Note:

• Serve over hot cooked noodles or rice.



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