

Ground Sirloin Stroganoff

- 1 tsp. **Garlic & Herb Spread Mix** (dry)
- 1 tbsp. canola oil or vegetable oil
- 1 1/2 lbs. ground beef sirloin
- 2 tbsp. butter
- 1/2 cup diced onion
- 1/4 cup flour
- 1 (14.5 oz. can) beef broth
- 8 oz. mushrooms, thickly sliced
- 1 cup sour cream

This simplified version of classic Beef Stroganoff is easy enough for everyday dinner, yet special enough for company. Serve over egg noodles.

1. In a large, heavy-bottomed skillet, heat oil over medium heat. Add meat and cook, stirring often, until evenly browned (about 5 minutes). Transfer meat to a bowl and set aside.
2. In same skillet, melt butter and stir in onion. Cook, stirring often, until onion is soft (about 5 minutes).
3. Add flour, cook 2 minutes, stirring to thoroughly blend flour and butter. Stir in **Garlic & Herb Spread Mix** (dry).
4. Add beef broth and bring mixture to a boil. Stir until flour has dissolved and broth is thickened (about 2 minutes). Add mushrooms; cook 1 minute.
5. Stir in reserved meat and drippings; reheat mixture 2 minutes. (Recipe can be made ahead to this point. If not serving within an hour, cover and refrigerate the mixture, then reheat it before adding sour cream.)
6. Remove skillet from heat and blend in sour cream. Serve immediately over noodles or rice.



© Country Home Creations

1-800-457-3477

www.countryhomecreations.com