

Beef Stroganoff

Ingredients

- 2 lb Ground Beef
- 1 C Onion, chopped
- 3 Cloves Garlic, minced
- 2 tsp Thyme
- 2 tsp Salt
- 1 tsp Pepper
- 5 C Broth
- 1 lb Noodles
- 8oz Mushrooms
- 1 C Milk
- 1. Sour Cream
- 1 TBS Worcestershire Sauce



Directions

- Brown the ground beef with the onion, garlic, thyme, salt, and pepper.
- Once browned, add 4 cups of broth and the noodles. Bring to a boil and simmer until noodles are tender. If additional liquid is needed add broth or water.
- While the noodles are cooking mix together 1 cup of broth, the milk, sour cream, and Worcestershire sauce
- When the noodles are tender, add the sauce mixture and mushrooms and allow to simmer for 3-5 minutes until warmed through.
- Serve hot. Can garnish with fresh parsley if desired.
- Store leftovers in an airtight container in the fridge for up to 4 days, or the freezer up to 3 months.