

# Hamburger Stroganoff II

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Silverdale, WA. Chamber Of Commerce Favorite Recipes - 1991

## Servings: 4

*1/4 cup butter or margarine*

*1 medium onion, chopped*

*1 clove garlic, minced*

*1 pound ground chuck*

*4 tablespoons flour*

*1/2 pound fresh*

*mushrooms, sliced*

*1 can consomme, undiluted*

*1 cup sour cream*

*1 package large egg*

*noodles*

*pepper (to taste)*

*salt (to taste)*

*paprika (to taste)*

In a skillet in hot butter, saute' the onions and mushroom until golden. Stir in the meat, garlic, flour, salt, pepper and paprika. Cook for 5 minutes.

Add the consomme' and simmer, uncovered, for 10 minutes. Stir in the sour cream just before serving.

Serve on hot noodles.

(To prevent the sour cream from curdling, remove from the refrigerator about an hour before using.)

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Per Serving (excluding unknown items): 585 Calories; 47g Fat (72.9% calories from fat); 26g Protein; 14g Carbohydrate; 1g Dietary Fiber; 142mg Cholesterol; 388mg Sodium. Exchanges: 1/2 Grain(Starch); 3 Lean Meat; 1 Vegetable; 0 Non-Fat Milk; 7 1/2 Fat.