

Doodle's Beef Stroganoff

This red stroganoff was an old family favorite of Liz's.

ingredients...

3 # onions
1/3 c olive oil
2 # beef round steak
1 # mushrooms
1 can condensed tomato soup
6 oz can tomato paste
1 c sour cream
1 tsp salt
1/2 tsp pepper
1/4 tsp garlic powder
1 tsp Worcestershire sauce

directions...

Chop onions coarsely in a food processor. Drain, reserving juice. Cook onions slowly (about 20 minutes in olive oil).

Slice round steak as thinly as you can; sliver the mushrooms. Add to onions and cook until the steak is browned.

Combine the rest of the ingredients and pour over the steak, mushroom and onion mixture.

Simmer 1 hour.

Serve over rice.