Mom's Beef Stroganoff

(Submitted by Stacey Olson, Greenleaf)

Here is my childhood favorite family recipe. I would beg my mother to make this any chance I got. It still tastes just like hers!

- 1 ½ lb. stew meat
- 2 Tbsp butter
- 2 Tbsp flour
- ½ lb. mushrooms sliced
- 1 med. onion diced
- 4 cups beef bullion
- 4 Tbsp catsup
- 2 Tbsp garlic powder
- 3 Tbsp corn starch
- 1½ cup sour cream
- 1/3 cup water

Melt butter in large skillet.

Coat meat in flour and brown over medium heat.

Add onion and cook until soft but not brown.

Add mushrooms, bullion, catsup, and garlic powder and simmer 1 hour.

Turn off heat.

Dissolve corn starch in 1/3 cup water and add to pot. Stir until thickened.

Add sour cream to pot and stir until combined.

My family likes this served over fluffy steamed rice but egg noodles are good too!