

Beef Stroganoff

by Deann Curtis
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INGREDIENTS:

Beef Round Steak
onion
Celery soup 4 small cans or 2 large cans
Equal parts of water
Sour cream

DIRECTIONS:

While the steak is still partly frozen, slice it just as thin as you can in long strips.
Brown the beef in a large frying pan.
Transfer the meat to a large pot or Dutch oven.
Add the Celery soup to the beef. After you add the soup, use the cans to add an equal amount of water.
Slice the onions thinly and add to the pot.

Simmer for several hours. If you really can't wait to taste it, spoon out a small serving. Let it cool a little and enjoy. Don't let anyone else know what you are doing or they all will want some.

Prepare mashed potatoes, rice, or egg noodles to serve with the dinner. Whichever you choose, put them on the plate first and spoon the beef over them. You may wish to add a spoonful of sour cream on top of each serving also.

Green beans are good with this dish.

Any dessert served with this dish, should be light. Perhaps jell-o or sherbet.

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About the author: Deann is a Christian wife. She is also the homeschooling mother of five children under nine. Before having children, she spent six years working in preschools and special education classes where she was involved in developing curriculum and individual study programs. She now uses that experience to guide her own children with the home school studies she designs. Her interests include God, health, taking walks and spending time with her family.