

Beef Stroganoff

1 1/2 pounds cubed round steak, cut into thin strips
All-purpose flour
4 tablespoons butter
1 medium onion, sliced
8 ounces fresh mushrooms, sliced
1 (10 3/4-ounce) can beef broth
1 (10 3/4-ounce) can cream of mushroom soup
Salt and black pepper
1 cup sour cream/sheep yogurt/greek yogurt/goat yogurt
Cooked egg noodles

Season the steak strips with a sprinkling of salt, pepper, and garlic powder; then dust with flour. In a large skillet, quickly brown them on both sides in the butter. Remove the steak from the pan. Add the onion slices and mushrooms to the pan drippings. Saute for a few minutes, until the onion is tender. Sprinkle with 1 teaspoon flour. Put the steak back into the pan with the onion and mushrooms. Add the mushroom soup and beef broth. Cook over low heat for about 30 minutes, covered. Adjust seasoning to taste, adding salt and pepper, as needed. Stir in the sour cream the last few minutes, right before you serve. Serve over cooked noodles.