

Hamburger Stroganoff

Ingredients:

1 lb. ground beef
2 slices bacon, diced and cooked
 $\frac{1}{2}$ cup chopped onion
Salt to taste
 $\frac{1}{2}$ cup sour cream
1 can cream of mushroom soup
1 cup water
 $\frac{1}{4}$ tsp. paprika
Dash of pepper
12-16 oz. egg noodles



Chop bacon into small pieces. Cook bacon in microwave – on a plate in between paper towels. Set timer for 1 minute and 45 seconds. Check it – if it needs more time add time using 30 second intervals.

Fry ground beef in skillet. Add onions and fry until beef is no longer pink and onions are tender. Add seasonings (salt, pepper and paprika). Stir in soup and water.

Simmer uncovered for 10-15 minutes, stirring frequently.

Stir in sour cream and heat through but do not boil.

Pour over cooked noodles.

Egg Noodles

Fill pot with 4 Quarts of water and bring to a boil.

Add 1 teaspoon salt to water.

Add egg noodles and return to a boil.

Cook uncovered 7-8 minutes or until tender, stirring occasionally.

Remove from heat and drain using colander.
