

Beef Stroganoff Bake

2 pounds beef cubes	1 can mushrooms (optional)
1 can onion soup	½ cup dry Vermouth
1 can cream of celery soup	½ cup sour cream
1 can cream of mushroom soup	

Combine beef cubes, onion, celery and mushroom soups and mushrooms. Bake in 350°F oven for 2 hours. Keep covered most of the time. Just before serving, mix together Vermouth and sour cream, then add to beef mixture. Serve over noodles. Serves 6.

Beef Stroganoff

2 pounds beef for stew, cut in pieces ½ inch wide	1 can (4 ounces) mushrooms
6 tablespoons flour	1½ cups liquid (water and liquid from mushrooms)
1½ teaspoon salt	2 tablespoons flour
¼ teaspoon pepper	½ cup water
3 tablespoons lard or drippings	1 cup dairy sour cream
1 cup chopped onion	Cooked noodles, if desired
1 cup tomato juice	

Combine 6 tablespoons flour, salt and pepper. Dredge meat in seasoned flour. Brown in lard or drippings. Add onion and brown. Pour off drippings. Add tomato juice. Drain mushrooms, reserving liquid. Add sufficient water to mushroom liquid to make 1½ cups. Add liquid. Cover tightly and cook slowly 1½ hours. Add mushrooms. Mix together 2 tablespoons flour and ½ cup water. Add and cook, stirring constantly, until thickened. Fold in sour cream and cook just until heated through. Serve over cooked noodles, if desired. Serves 6 to 8.

Easy Beef Stroganoff

1 pound boneless round steak, ¾" thick	½ cup sour cream
½ cup chopped onion	½ cup water
2 tablespoons butter	½ teaspoon paprika
1 can golden or cream of mushroom soup	Cooked noodles

Freeze meat 1 hour to firm. Slice into thin strips. In skillet, cook onion in butter until tender. Push to one side. Add meat and cook until brown. Add remaining ingredients except noodles. Cook at low heat for 1 to 1½ hours, stirring occasionally. Can refrigerate overnight. Serve over noodles.