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BEEF STROGANOFF

- 3 Tablespoons Flour
- 1 1/2 Teaspoons Salt
- 1/4 Teaspoon Pepper
- 1 Pound Beef Tenderloin, 1/4 Inch Thick
- 1 Clove Garlic
- 1/4 Cup Butter
- 1/2 Cup Minced Onion
- 1/4 Cup Water
- 10 1/2 Ounce Can Condensed Chicken Soup
- 1 Pound Sliced Mushrooms
- 1 Cup Sour Cream
- Snipped Parsley

DIRECTIONS

1. Combine flour, salt and pepper.
2. Rub both sides of meat first with garlic, then with flour mixture.
3. Cut into 1 1/2" x 1" strips.
4. Brown in hot butter.
5. Add onions and sauté until golden.
6. Add water, stirring to dissolve browned bits.
7. Add soup, mushrooms and cook over low heat for 20 minutes.
8. Stir in sour cream, heat through.
9. Sprinkle with parsley.
10. Serve with egg noodles or mashed potatoes.