

BEEF STROGANOFF

PHYLLIS/MOM

1/3 CUP BUTTER	2 TBSP TOMATO PASTE
1/2 CUP FINELY CHOPPED ONION	1 TEAS WORCHESTERSHIRE SAUCE
1 CAN SLICED MUSHROOM	
2 POUNDS ROUND STEAK CUT IN STRIPS--SALT AND PEPPER	
2 TBSP FLOUR	1/4 CUP SOUR CREAM (I use 1/2 cup)
1 CUP BOUILLON (MADE FROM CUBES)	
1-1/2 CUP WATER	1/2 CUP HEAVY CREAM OF 1/2 CAN MUSHROOM SOUP
1/2 TEAS SALT	
1 TBSP BUTTER	
3/4 CUP UNCOOKED RICE, COOKED	

MELT 2 TBSP BUTTER IN PAN. ADD ONIONS, SAUTE UNTIL GOLDEN, THEN REMOVE AND SET ASIDE. MELT 2 TBSP MORE OF THE BUTTER. ADD MUSHROOMS: SAUTE UNTIL LIGHTLY BROWNED, THEN REMOVE AND SET ASIDE. MELT REMAINING BUTTER. ROLL BEEF IN FLOUR AND SAUTE UNTIL BROWNED. ADD BOUILLON, 1/2 TEAS SALT, AND THE ONIONS. COVER AND SIMMER GENTLY UNTIL BEEF IS TENDER--ABOUT 4 HOURS. ADD ALL INGREDIENTS AND HEAT THOROUGHLY. I LIKE MORE SAUCE. SERVES 6 TO 8 SERVE OVER RICE