

Beef Stroganoff on Rice

$\frac{1}{3}$ c butter

$\frac{1}{2}$ c finely chopped onion

$\frac{1}{2}$ lb fresh mushrooms, sliced (or 1 can sliced mush)

$1\frac{1}{4}$ lb ~~beef~~ chuck, cut in strips ($\frac{1}{4} \times \frac{1}{4} \times \frac{1}{2}$)

2 tb flour

1 c bull bouillon (made, if desired, by dissolving
1 bullion ^{cube} in 1 c water

$\frac{1}{2}$ tsp salt

2 tbs tomato paste

$\frac{3}{4}$ tsp worchestershire sauce

$\frac{1}{4}$ c sour cream

$\frac{1}{2}$ c heavy cream (or $\frac{1}{2}$ can mush. soup)

$1\frac{1}{3}$ c pkged pre-cooked rice

$1\frac{1}{2}$ c water

$\frac{1}{2}$ tsp salt - 1 lbs butter

Melt 2 lbs butter in pan ~~to~~ Add onion, saute until golden, then remove and set aside. Melt 2 lbs more of the butter. Add mushrooms, saute until lightly browned, then remove and set aside. Melt remaining butter. Roll beef in flour + saute until browned.