

Joel's Poor man's Stroganoff

- 1 - Pound good grade Hamburger
- 1 - 3 ounce sliced mushrooms + juice
- $\frac{1}{2}$ cup Chopped Onions
- 1 - clove garlic
- 1 - Tablespoon tomato paste
- 1 - $10\frac{1}{2}$ Can Beef Broth or Beef Consomme
- 1 - cup Sour Cream
- 2 - tablespoons dry white wine
- Butter, Salt, Flour

Cook 1-pound Hamburger in two tablespoons butter + 1 tablespoon flour and $\frac{1}{2}$ teaspoon salt

add 1 - 3 ounce sliced mushrooms and $\frac{1}{2}$ cup chopped onions and 1 - clove garlic, Cook till onions are tender

Remove meat from skillet and add two tablespoons butter to pan drippings, Blend in 3 tablespoons flour and 1 - tablespoon tomato paste, stir in 1 - $10\frac{1}{2}$ ounce can ~~beef~~ Beef Consomme and
OVER

Cook till thick like gravy
then return meat to pan and
stir in one cup sour cream
and cook slowly (watch it it
will stick in bottom of pan)

2. tablespoons dry white wine
(optional) Cook till done and
then mix with $\frac{1}{2}$ cups
minute rice and serve
Hot.