

Beef Stroganoff

Ingredients:

4 Qt. (Serves 4)

1 lb.

1 tbsp.

1 tbsp.

1 4oz. can

1

1 tsp.

1/4 tsp.

Dash

2 tsp.

3 tbsp.

1/2 cup

6 / 8 Qt. (Serves 8)

2 lbs.

2 tbsp.

2 tbsp.

2 4oz. cans

2

2 tsp.

1/2 tsp.

1/4 tsp.

4 tsp.

6 tbsp.

1 cup

Ingredients

Beef Stew Meat, 1-inch pieces

Flour

Vegetable Oil

Mushrooms, drained (reserve liquid)

Onions, medium, sliced

Salt

Pepper

Ground Marjoram

Dry Mustard

Catsup

Dairy Sour Cream

Beef Stroganoff

WearEver

Directions:

1. Roll beef in flour. Brown in hot vegetable oil in cooker.
2. Add enough water to reserved mushroom liquid to measure 1 1/2 cups or 3 cups for the 6 / 8 Qt. recipe.
3. Add mushrooms, mushroom-water mixture and remaining ingredients except sour cream to cooker.
4. Cover and cook 15 minutes after control jiggles.
5. Cool cooker normally for 5 minutes, then place under faucet.
6. Stir in sour cream and heat through. Serve with noodles.