

Beef and Mushroom Casserole w/Sour Cream

Thom Hackett

Original by Sarah Perry, North Webster, Indiana

Servings: 5



Ingredients

2 pounds round steak, cut in ½" cubes
2 tablespoons olive oil
1 large chopped onion
1 clove garlic, chopped
2 tablespoons flour
1 cup sour cream
3 ounces sliced mushrooms
½ cup chopped celery
8 ounces tomato sauce
1 teaspoon salt
1 tablespoon Worcestershire sauce

Cooking Method

Brown steak in olive oil.

1. Remove meat.
2. Add onions and garlic and cook until onion is golden.
3. Blend in flour.
4. Add cream and cook, stirring constantly until thickened.
5. Return meat to pan.
6. Add remaining ingredients.
7. Mix well.
8. Turn into greased 3 quart casserole.
9. Bake uncovered in moderate oven (350°F.) until meat is tender, about 1½ hours.

Serve over steaming noodles or steamed rice.