

Beef Stroganoff Recipe

<https://moneysmartfamily.com/money-saving-tips/chunk-beef-main-dish-recipes/#stroganoff>



Beef Stroganoff is one of our wonderful chunk beef main dish recipes. It's a tasty meal that can be cooked either on the stove-top or slow cooker.

Ingredients:

- 6 Cups Water
- 6 Beef Bullion Cubes
- 2 – 3 Pounds of lean Beef, diced into approximately 1-inch cubes
- ½ Cup Tomato Paste or Ketchup
- 1 8 Ounce Package of Mushrooms, sliced
- 1 Onion, diced
- 2 tsp granulated Garlic
- Salt and Pepper to taste
- 1 pound of pasta, cooked separately
- 2 Tbs Corn Starch
- Optional: sour cream

Directions:

Put all ingredients except Corn Starch into a slow cooker and cook on low for 8 hours. If you're cooking on Stove Top, bring ingredients to a boil and simmer for 30 minutes.

Put 2 TBS cornstarch into 1 Cup measuring cup. Stir in 1/4 Cup Water to liquefy. Slowly pour liquid Corn Starch into your slow cooker to thicken the gravy. This step may need to be repeated for thickening purposes.

Serve Stroganoff over cooked egg noodles/pasta of your choice, or rice. Mix in a dollop of Sour Cream if desired. Serve with a salad or cooked vegetable for a complete meal.

If cooking stroganoff in a Crock Pot, one hour before eating start the process for cooking the pasta. If cooking stroganoff on stove top, start the water boiling for the pasta, then start the chopping of stroganoff ingredients for your pot.