

Beef Stroganoff

1 1/2 lb. round steak	1 can beef broth soup
1 stick (1/4 lb) melted butter	1 (8 oz.) container sour cream
1 can mushrooms	2 tbsp Worcestershire sauce
1 small onion, chopped	

Cut round steak in small cubes. Flour and brown in melted butter; add onion and continue to brown. Add beef broth soup and Worcestershire sauce; simmer until mixture starts to thicken. Add sour cream just before serving. Serve over noodles.

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