

Poor Man's Beef Stroganoff



The Best Ever Recipe for Beef Stroganoff!!!

- Yield for a substantial size plate 5 persons
- Prep time 5 minutes, cook time 5 – 7 minutes, Ready to serve in 15 minutes or less

List of ingredients:

- 1/3 pound of ground beef
- 2 Tsp of Dried onion
- ½ Tsp of onion powder
- ½ Tsp of garlic powder
- Salt and pepper to taste
- 1 tsp of Marmite (makes this dish oh so delicious) – but you can omit if you want to
- 1 can of cream of mushroom soup
- 1 cup of water
- 1 – 2 bouillon cubes
- ½ to ¾ cup of sour cream (based on your tastes)

How to Prepare:

1. Fry up the meat
2. While the meat is cooking add the spices and onion
3. Add the beef bouillon cubes and 1 cup of water and stir well
4. Once the meat is cooked add the marmite, soup and sour cream and stir together.
(make sure you stir it up well until it is all blended.)
5. Place over egg noodles, rice, a slice of bread or mashed potatoes.
6. Then enjoy!!!!!!!!!!!!!!