

Hamburger Stroganoff

(Mrs. Powers)

Serves 4-6

INGREDIENTS:

- 1.5 lbs. ground round hamburger (85% lean)
- 1 onion, chopped
- 2 cans Campbell's Golden Mushroom Soup + 2 cans of water
- 3 large carrots, peeled and sliced thin or ½ bag baby short cut carrots, sliced
- Sour cream, 8 oz.
- Olive oil, 2 tablespoons, divided
- Black pepper, preferably course ground
- Egg noodles, enough for 6 servings

EQUIPMENT:

- Large frying pan
- Spatula for stirring meat
- Cutting board and knife
- Pot for cooking pasta
- Colander / Pasta Strainer
- Serving Dish

PREPARATION:

- Coat large frying pan with 1 tablespoon olive oil. Brown the hamburger, over medium heat, stirring and breaking up. Sprinkle with 1/8 tablespoon black pepper. Drain off fat.
- Add chopped onion, sliced carrots, Golden Mushroom Soup and water to frying pan. Stir over medium heat, adding more black pepper if desired.
- In a large pot, cook pasta with 1 tablespoon olive oil while meat mix is cooking. Drain when done and place in serving dish.
- Cook meat mixture until the carrots are tender. When carrots are done, pour meat mix over noodles. Toss meat mix with noodles. Serve topped with a dollop of sour cream.

TIPS:

- **To serve 8**, increase Beef to 3 lbs., add a 2nd onion, 3rd can of Soup and 2 more carrots or entire bag of baby cut carrots.
- **Could easily adapt to Dutch Oven or Large Cast Iron Skillet** over Charcoal Briquettes or Camp Fire Coals