

# Crockery Pot Beef Stroganoff

2 lbs. beef sirloin steak,  
cut in thin strips  
Salt  
Pepper  
3 tbsp. cooking oil  
1 10 1/2 oz. can condensed  
beef broth  
1 cup chopped onion  
1 6 oz can sliced  
mushrooms, drained  
1/2 cup water  
2 tbsp. Worcestershire  
sauce

2 tbsp. tomato paste  
2 cloves garlic, minced  
~~2 tbsp. tomato paste~~  
1 cup dairy sour cream  
1/4 cup dry white wine  
or cooking sherry  
3 tbsp. cornstarch  
Not cooked noodles

\* Garlic optional. May  
use stew beef cut in  
strips

Sprinkle meat with salt & pepper. In a large skillet brown half the meat at a time in hot cooking oil; drain off fat. Transfer meat to crockery cooker. Stir in beef broth, onion, mushrooms, water, Worcestershire sauce, tomato paste, and garlic. Cover; cook on low-heat setting 8 to 10 hours. To serve, turn to high-heat setting. Heat till bubbly, 15 minutes. Blend sour cream and wine slowly into cornstarch; stir into meat mixture. Cover and cook 15 minutes longer. Serve over hot noodles. Makes 8 to 10 servings.

Eleanor