



Crockpot Beef Stroganoff

- 3 tbsp butter
- 2 medium onions, thinly sliced
- 2 packages pre-sliced mushrooms
- 6 small sirloin steaks (4 pounds)
- 1 large box beef broth
- Flour
- 2+ tbsp garlic powder (to taste)
- 4+ tbsp Worcestershire sauce
- 1 tub sour cream
- No-Yolk noodles, cooked and drained

Heat butter, add onions and mushrooms and cook until most of the liquid is gone – about 20 minutes. Remove from skillet to bowl, set aside.

Slice the steak into manageable, bite-size pieces. Dredge in flour. Cook in the same pan as the onion + mushrooms until tender. As cooking, add ½ cup beef broth (more if needed). After the beef is about “medium” doneness, add the rest of the box of beef broth and Worcestershire sauce. Then add garlic powder, salt, and pepper to taste. Let cook about an hour.

Put meat mixture into crockpot on low, and add sour cream. The longer it cooks in the crockpot, the more the flavors meld. Serve over No-Yolk noodles.