



Grandma's Beef Stroganoff or Chicken Stroganoff

1 1/2 to 2 lbs of Beef Stroganoff Meat or Chicken Breast *

1/2 Stick of Butter *

8 oz of Mushrooms sliced thin *

1/2 Cup of Flour

2 T Tomato Paste *

1 Can of Beef Broth *

1 Cup of Sour Cream *

Splash of Cooking Wine *

Flat Wide Noodles *

In frying pan, brown mushrooms in butter, remove mushrooms and set aside. Drudge beef through flour and Lightly brown over medium heat for 10 minutes (add more if needed). Add mushrooms, tomato paste, broth, sour cream and wine. Let simmer over low heat for 20 minutes.

Serve with a flat wide noodle.