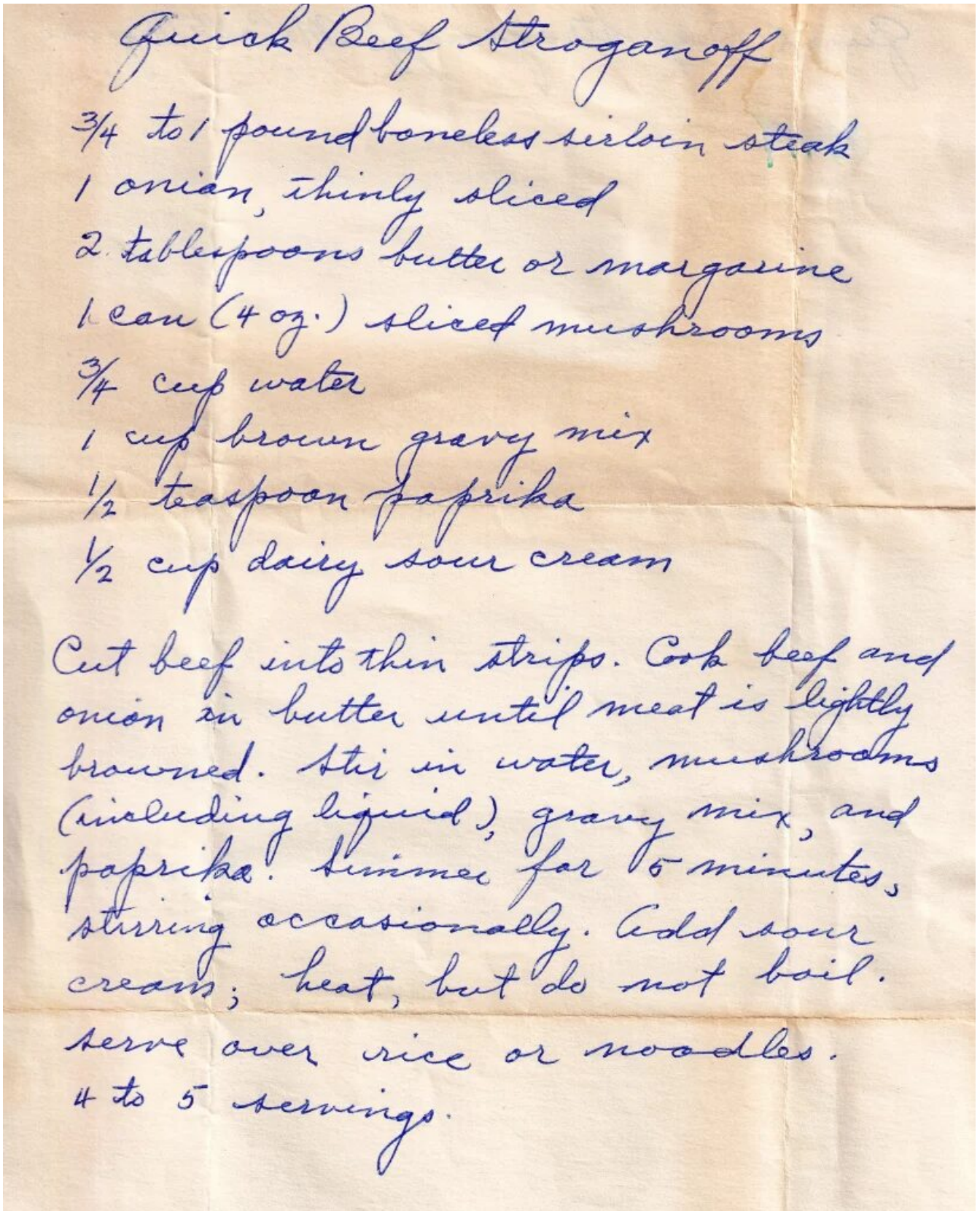


Quick Beef Stroganoff

Quick Beef Stroganoff is an easy skillet-style version made with thin strips of beef, mushrooms, brown gravy and sour cream. A little paprika adds flavor, and the finished stroganoff is served over rice or noodles for a simple old fashioned supper.



3/4 to 1 pound boneless sirloin steak

1 onion, thinly sliced

2 tablespoons butter or margarine

1 can (4 oz.) sliced mushrooms

3/4 cup water

1 cup brown gravy mix

1/2 teaspoon paprika

1/2 cup dairy sour cream

Cut beef into thin strips.

Cook beef and onion in butter until meat is lightly browned.

Stir in water, mushrooms (including liquid), gravy mix, and paprika.

Simmer for 5 minutes, stirring occasionally.

Add sour cream; heat, but do not boil.

Serve over rice or noodles.

4 to 5 servings.

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