

## The Best Beef Stroganoff

4 slices bacon fried drained and chopped  
1 pound round or sirloin steak sliced thin  
Flour for dredging  
1 cup onion slices  
2 cloves garlic minced  
2 cups water  
1 cube beef bouillon  
1 tablespoon Worcestershire sauce  
1 teaspoon nutmeg  
1 teaspoon pepper  
1 teaspoon seasoned salt  
8 oz fresh mushrooms  
1 cup sour cream  
1 bag wide egg noodles cooked per direction on package

1. Fry bacon and move to paper towel.
2. Dredge meat in flour (fry in bacon grease to brown). Saute onion for 2 minutes, add garlic and saute 1 more minute. Add water, bring to boil. Add bouillon cube, Worcestershire sauce, nutmeg, pepper and seasoned salt.
3. Stir and return to boil. Simmer until fork tender about 1-1/2 to 2 hours, adding water as needed. Add mushrooms, heat until they shrink a little. Fold in sour cream, heat thru but do not return to boil. Sprinkle bacon over the top and serve over wide egg noodles.