

Slow Simmered Stroganoff (Crockpot)

Woman's World 10/13/98
Servings: 6



This mouth-watering beef dish gets you out of the kitchen in only 15 minutes and slow-cooks all day. In a hurry? Cook our stroganoff on a high setting for 4 hours.

Ingredients

¼ cup all-purpose flour
1 teaspoon dried thyme
½ teaspoon coarsely ground pepper
¾ teaspoon salt
1½ pounds beef chuck - boneless, ¼" thick, 3" long
1 onion, halved lengthwise and cut crosswise in ¼" slices
10 ounces mushrooms, sliced
¼ cup red wine
8 ounces egg noodles
¼ cup sour cream
fresh thyme leaves

Cooking Method

In 4-qt. crockpot combine flour, thyme, pepper and salt.

1. Add beef.
2. Toss to coat.
3. Top beef with onions and mushrooms.
4. Pour wine over.
5. On low setting cook until beef is tender about 8 hours.
6. Turn off crockpot.

Meanwhile, during last 15 minutes of cooking time...

1. Cook noodles according to package directions.
2. Drain.
3. Transfer to serving platter.

Remove ½ cup cooking liquid from meat mixture.

1. Stir into sour cream.
2. Stir sour cream mixture back into meat mixture.
3. Top noodles with stroganoff.
4. Garnish with thyme.