# Beef Stroganoff

 1 clove garlic, cut in quarters ½ cup fresh mushrooms, washed and sliced
 2 T salad oil 1 ½ - 2 cups milk
 1 ½ lbs ground beef 1 tsp paprika
 1/3 C chopped onion 1 C sour cream
 1 tsp salt ¼ C flour
 ¼ tsp pepper Fresh parsley, snipped
 1 tsp beef bouillon granules 4 C dry noodles

Heat garlic and oil in heavy skillet for a few minutes. Remove and discard garlic. Add meat to skillet; brown slightly. Add onion, salt, pepper and bouillon. Cover and cook slowly for 25-35 minutes, turn occasionally. Add more water during cooking if necessary. Add mushrooms. Cover and cook until mushrooms are tender, about 10 minutes.

With slotted spoon, remove the meat and mushrooms to a separate pan, Blend flour into drippings in pan. Slowly stir in milk. Cook over medium heat stirring constantly until mixture thickens. Sprinkle in paprika until sauce is a light pinkish color. Add sauce to meat and mushroom mixture in separate pan. Mix and heat well before serving, but do not boil. **Correct seasonings** (A bit more salt and pepper will be needed.). Serve over cooked noodles. Garnish with fresh, snipped parsley. Makes 5-6 servings.