

Hamburger Stroganoff

Recipe by: Veronica O'Connor, modified by the O'Connor clan

Servings: 4

Amount	Ingredient	Prep Notes
1 pound	hamburger	
6 slices	bacon (optional)	cut into small pieces
1/4 cup	dried minced onion	can substitute 2 teaspoons of onion powder
1 teaspoon	garlic powder	
1 tablespoon	Worcestershire sauce	
1/4 teaspoon	pepper	
1 teaspoon	basil	
2 cans	cream of mushroom soup	
3/4 cup	sour cream	

- brown bacon; drain on paper towel; brown hamburger in bacon drippings
- add all other ingredients except sour cream; simmer for 30-60 minutes, stirring every 10 minutes; add water a little at a time if it starts to dry out during this time (we usually end up adding about 1/4 cup water over the hour cooking time)
- stir in sour cream right before serving

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- *note:* serve with noodles