

Tim Farmer's Country Kitchen

BEEF STROGANOFF

*½ cup mayonnaise
1 onion, chopped
Flap Steak, cut in bite sized pieces
Salt and Pepper
Flour
½ cup red wine
½ cup beef broth
1 carton of mushrooms
1 can cream of mushroom soup
2 heaping tablespoons currant jelly
Fresh herbs
Egg noodles*



Cook onions in mayonnaise. Salt and pepper meat and coat in flour. Add to pan and brown both sides. Once browned, add in remaining ingredients (except noodles). Cover and cook 350 degrees for 2 hours, until meat falls apart. Serve over egg noodles and top with fresh parsley.

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