**Hamburger Stroganoff**

RECIPE

**INGREDIENTS**

* Butter
* 5 pounds ground beef
* Salt and Pepper
* 5 onions, chopped small
* 40 ounces of sliced mushrooms
* 1 2/3 cup low sodium beef stock
* 2 tablespoons dried parsley
* 6 ¼ cups sour cream room temperature
* 1 tablespoon +2 teaspoons lemon juice
* 1 ¼ teaspoons paprika
* Optional Ingredients:

water for stock,

garlic minced, Worcestershire sauce, fresh parsley, thyme, beef bullion

**DIRECTIONS**

1. Heat pan on medium high heat. Melt 1 teaspoon butter and swirl it around.
2. Break up ground beef and add it to the pan. Salt and pepper. Do not overcrowd pan or stir meat, as stirring prevents browning. When meat is browned on one side, flip meat over. When browned, remove from pan and set aside.
3. Continue to brown meat in small batches, adding a teaspoon of butter to the pan with each batch, and salt.
4. Drain excess fat from pan leaving a couple of tablespoons, add the onions to pan. Cook onions until soft about 5 minutes. Add onions to meat.
5. Add a tablespoon of butter to the pan, increase the heat to medium high. Add the sliced mushrooms. Sauté until nicely browned (about 4 minutes).
6. Add stock (or water) to the pan to deglaze, scraping up any browned bits. Let stock reduce by at least a half.
7. Remove pan from the heat. Mix in sour cream and paprika until smooth. Return the pan to very low heat, and do not let the sour cream boil (or it may curdle). You may add a few tablespoons of water to the mixture to thin it out a bit at any time.
8. Stir in lemon juice, meat, onions and parsley. Salt and pepper to taste

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| **Prep Time:** 10 minutes | **Cook Time:** 25 minutes | **Total Time:** 35 minutes | **Yield:** 20 servings |