

MUSHROOM BEEF SKILLET

Great for left-over beef!

Source: QUICK COOKING November/December 2002 (Dorothy Pritchett, Wills Point TX)

Cook/Prep Time: about 1 hour

INGREDIENTS:

1 lb fresh mushrooms, quartered
1 C sliced green onions
2 garlic cloves, minced
3 TBS butter or margarine
1 Can (15 oz) tomato pureé
1 Can (14 1/2 oz) beef broth
2 TBS tomato paste
1/2 - 1 tsp dried thyme
1/2 tsp pepper
3 bay leaves
Salt to taste
3 C cubed cooked beef
Hot cooked rice or noodles

DIRECTIONS:

In large skillet, sauté mushrooms, garlic & onions in butter till tender - add tomato pureé, broth, tomato paste & seasonings - cover/simmer 30 minutes, stirring occasionally. Add beef, heat through - discard bay leaves - serve over rice or noodles.

Servings: 6