

START-AHEAD STROGANOFF

SOURCE: QUICK COOKING MAY/JUNE 2002 (Amie Wollgast of Florissant MO)

INGREDIENTS:

1 portion basic beef starter, thawed (see recipe)
1 can (4 oz) mushrooms stems & pieces, drained
1 tsp beef bouillon granules
1 tsp Worcestershire Sauce
3 TBS all-purpose flour
1/2 C cold water
1 package (8 oz) cream cheese, cubed
Hot cooked noodles

DIRECTIONS:

In large skillet over medium heat, combine beef starter & mushrooms. Add bouillon & Worcestershire Sauce. Combine flour & water till smooth - stir into beef mixture. Bring to boil - reduce heat & simmer, uncovered, 5 minutes. Stir in cream cheese till melted. Serve over noodles.

Yield: 4 servings