

Hamburger Stroganoff

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

Servings: 4

Amount	Ingredient
1 pound	hamburger
6 slices	bacon, cut in small pieces (optional)
1/4 cup	dried minced onion (or 2 teaspoons 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
- *note:* serve with noodles