

Ground Beef Stroganoff

Quart Jar

~~2 3/4 c macaroni~~

*10 c. casserolette
passagria noodles*

-- In a baggie in the jar --

~~1 c. dried mushroom pieces~~

*leave out the
mushrooms*

Add-on: 1 pint cooked ground beef

1 can mixed vegetables (optional)

Seasoning Pint

$\frac{1}{2}$ c. + 2 T sour cream powder

1 c. instant dry milk

1/3 c. cornstarch

2 T chicken or beef bouillon

1 T dried minced onion

$\frac{1}{2}$ t. dried basil

$\frac{1}{2}$ t. dried thyme

$\frac{1}{4}$ t. + 1/8 t. pepper

1 T. dried parsley

1 $\frac{1}{2}$ t. garlic powder

Directions: Remove oxygen absorber. Cook and drain macaroni keeping macaroni in colander. Keep hot water. Put mushrooms in hot water & let sit for about 5 minutes until soft, drain. Move seasoning from pint to quart jar (a funnel is helpful for this). Add 2 c. water to quart jar. Put on jar rim & lid & screw tightly closed. Shake and stir jar until sauce is well blended. Add 1 cup more water to jar. Shake. Pour sauce into the pot you cooked the noodles in and whisk out any remaining lumps. Simmer a few minutes until thick, stirring often. Return noodles, mushrooms & meat to pot and mix.