

BEEF CUBES WITH SOUR CREAM

anne berens

2 lbs. round steak	1/8 tsp. pepper
2/3 c. chopped onion	1 c. beef bouillon
1 clove garlic, crushed	1 tsp. salt
3 Tbs. bacon fat	1 Tbs. Worcestershire Sauce
1 can (4 oz.) sliced mushrooms, undrained	2 Tbs. flour
1 c. dairy sour cream	2 Tbs. water
1 can (8 oz.) tomato sauce	

Cut steak into 1" cubes. Saute onion and garlic in bacon fat, until onion is transparent. Add steak cubes and cook until brown. Add mushrooms with liquid, tomato sauce, bouillon, salt and pepper and Worcestershire Sauce. Cover and cook slowly until steak is tender. Blend flour and water and stir into mixture. Cook 1 min. until mixture thickens, add sour cream and heat thoroughly. Garnish with parsley.