

Barbears Stroganoff

Ingredients:

2 pounds ground beef
2 medium yellow onions diced
2 medium green peppers diced
2 tsps garlic powder
1 tsp lemon pepper
1/4 c Worcestershire Sauce
6 beef bouillon cubes
3½ cups hot water
2 (10 ¾ oz) cans condensed cream of mushroom soup
2 Tbsp cornstarch
1 (12 oz) package extra wide noodles
8 oz sour cream

Preparation:

1. Preheat 12 inch Dutch oven over 20 briquettes
2. Brown ground beef in oven. Drain grease and set ground beef aside
3. Add onions, pepper, garlic powder, lemon pepper, and Worcestershire sauce to the oven. Cook 5 minutes until onion is tender
4. Return ground beef to oven, stir then heat for an additional 5 minutes
5. In medium size bowl, dissolve bouillon cubes in hot water and mix with mushroom soup and cornstarch
6. Spread uncooked noodles over meat in Dutch oven. **Do not Stir**
7. Pour soup mixture over noodles. **Again do not stir**
8. Cover Dutch oven, placing 8 briquettes on the lid and refreshing the coals underneath. Cook for 20-30 minutes until noodles become tender.
9. Stir then heat for an additional 5 minutes
10. Blend in sour cream and simmer for 3 more minutes before serving