

# Hamburger Stroganoff

Another of my favorite recipes from the bottomless shoebox of family heirloom recipes! Quick, easy, tasty—this is what hamburger stroganoff should be—and it's a hit with the kids, too. What more could you ask for?

- 1 pound lean ground beef**
- 1 onion, chopped**
- 1 (14-ounce) can beef broth**
- 1 (10-ounce) can cream of mushroom soup**
- 2 (6-ounce) cans mushrooms slices, drained**
- 3 cups uncooked wide egg noodles**
- 2 cups sour cream**
- Milk, if needed**

Heat the pressure cooker over medium heat, add the meat, and cook until it is browned and well crumbled. Add the onions to the cooker and cook, stirring, until clear, about 3 minutes. Add the broth, soup, mushrooms, and egg noodles and stir. Add just enough water to cover the ingredients, pushing the noodles beneath the liquid. Lock the lid in place. Bring to 15psi over high heat, immediately reduce the heat to the lowest possible setting to stabilize and maintain that pressure, and cook for 8 minutes. Remove from the heat and use the natural release method (see page 31) to depressurize. Carefully open the lid after the pressure drops. Stir in the sour cream and simmer over medium heat, uncovered, until heated through. Thin with a little milk if the sauce becomes too thick. Serve immediately. \* Serves 6