

NCDA BEEF STROGANOFF- 100 SERVINGS

*Shared by Franklin County Schools

14 LBS. BEEF CRUMBLES

7.5 LBS NOODLES- ROTINI OR EGG

5 CANS CREAM OF MUSHROOM SOUP

2 GALLONS PREPARED BROWN GRAVY (1-2)

2 TBSP GARLIC POWDER

3 TBSP ONION POWDER

2/3 CUP PARSLEY

2 TSP BLACK PEPPER

HEAT BEEF CRUMBLES COVERED IN STEAMER AND DRAIN OFF ANY LIQUID.

WHILE BEEF IS COOKING- COOK THE NOODLES SEPERATLY IN STEAM KETTLE OR STEAMER. DRAIN NOODLES AND MIX WITH COOKED BEEF CRUMBLES.

PREPARE GRAVY ACCORDING TO PACKAGE DIRECTIONS. MIX IN SOUP AND ADD IN SPICES. MIX WELL AND THEN STIR INTO GROUND BEEF MIXTURE.

POUR INTO 2 INCH SPRAYED LINE PANS AND BAKE **COVERED** @ 350* FOR 30 MINUTES OR UNTIL TEMP REACHES 155*.