

Beef Stroganoff

Ingredients:

1 lb. cubed beef stew meat

1 10.75 oz. can condensed Golden Mushroom soup

1/2 cup chopped onion

1 T Worcestershire sauce

1/4 cup water

Wide egg noodles

2 oz. cream cheese (1/4 BLOCK of cream cheese, not the kind from a tub that goes on bagels.)

Directions:

Put a slow cooker liner in your slow cooker! Very important or you will not enjoy cleaning up the stuck-on mess.

Place all ingredients in the slow cooker except noodles and cream cheese. (If you desire you can brown the meat first, but it is not necessary.) Salt and pepper the meat.

Cook on low for 8 hours. (Or on high for 4 hours).

Cook about 1/2 the noodles according to the package directions. Save the remaining noodles to cook and eat with the left-over meat.

Stir the cream cheese into the meat sauce just before serving.

Serve the meat and sauce on top of the noodles.