

- Heather's Bytes - <http://www.heathersbytes.com> -

## Crockpot Beef Stroganoff

Posted By [Heather](#) On September 13, 2010 @ 1:28 pm In [Crockpot,Misc](#) | [190 Comments](#)

### Crockpot Beef Stroganoff

1-2 lbs [cube steak](#), cut into one-inch pieces; *or* 1-2 lbs stew beef, cut into 1/2 inch pieces

2 cans condensed [golden mushroom soup](#) (no substitutes!)

1 cup chopped onion

1 Tb Worcestershire sauce

1 14 oz can beef broth

8 oz button mushrooms, cleaned and quartered (optional)

salt and pepper to taste

4 ounces cream cheese, room temperature

1/2 cup sour cream

In the crockpot, combine the meat, soup, onion, Worcestershire sauce, beef broth, mushrooms, salt and pepper. Cook on low for 5-6 hours. Stir in cream cheese and sour cream about half an hour before serving, stirring every ten minutes or so to break up cream cheese.

Serve over cooked egg noodles or rice. (After the egg noodles have cooked, I like to add them directly into the crockpot for about half an hour for the flavors to mingle and thicken up a bit.)

If the sauce is not thick enough for you, add some cornstarch and water.

Makes 6 generous servings.

### You might also like:



Baked Potato Soup



Broccoli Cheese Soup



Crockpot Chicken Cheese Tortilla Soup

[Link within](#)

---

Article printed from Heather's Bytes: <http://www.heathersbytes.com>

URL to article: <http://www.heathersbytes.com/beef-stroganoff/>

Copyright © 2010 Heather's Bytes. All rights reserved.