

# Hamburger Stroganoff

1 lb ground beef	1 can (8 oz) mushroom stems and pieces, drained
1 med onion, chopped	1 can (10 1/2 oz) condensed cream of chicken soup
1/4 cup butter	1 cup dairy sour cream
2 tbsp flour	2 cups hot cooked noodles
1 tsp salt	1/4 tsp pepper
1 tsp garlic salt	

In large skillet, cook and stir ground beef and onion in butter until onion is tender. Stir in flour, salt, garlic salt, pepper and mushrooms; cook 5 min stirring constantly. Remove from heat.

Stir in soup; simmer uncovered 10 min. Stir in sour cream; heat through. Serve over noodles.

## Potato Refrigerator Dough

1 pkg active dry yeast  
1 1/2 cups warm water (105 to 115)  
2/3 cup sugar  
1 1/2 tsp salt  
2/3 cup shortening  
2 eggs  
1 cup lukewarm mashed potatoes  
7 to 7 1/2 cups flour

Dissolve yeast in warm water. Stir in sugar, salt, shortening, eggs, potatoes and 4 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Knead and place in greased bowl; refrigerate at least 8 hours until ready to use.

Heat oven to 400. Bake rolls 15 to 25 min.

## Chili Con Carne

2 tbsp fat or salad oil	1 1/2 tbsp chili powder
1/2 cup thinly sliced onions	2 tbsp cold water
2 tbsp diced green pepper	1 tsp sugar
1/2 lb ground beef	1/4 tsp salt
1/2 cup boiling water	1 1/2 small cloves garlic
1 cup canned tomatoes	2 cups kidney beans

1. In hot fat in skillet, cook onions and green pepper until tender.
2. Add meat; cook, uncovered, until meat starts to sizzle and brown.
3. Add boiling water, tomatoes, chili powder mixed with cold water till smooth, salt, sugar, garlic.

Simmer, covered, 1 hr. Uncover; simmer 1/2 hr. Add beans; heat.