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1 tsp. **Garlic & Herb Spread Mix** (dry)
1/2 cup diced onion
1 Tbsp. canola oil *or* vegetable oil
1/4 cup flour
1 1/2 lbs. ground beef sirloin
1 can (14.5 oz.) beef broth
2 Tbsp. butter
8 oz. mushrooms, thickly sliced
1 cup sour cream

Ground Sirloin Stroganoff



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