

meME's Slow Cooker Stroganoff

Ingredients

This recipe will FILL a large slow cooker

- 3 pounds hamburger (85% fat)
- 2 large onions, chopped
- 1 large package sliced mushrooms (if desired)
- 5 cans Cream of Mushroom Soup
- 2 containers sour cream
- 2 tablespoons olive oil
- ½ cup Red Wine
- Cayenne
- Garlic Powder
- Salt
- Pepper
- Onion Salt
- Parsley
- 2 bags egg noodles, cooked al dente

Directions

In the largest frying pan you can find...

Add the olive oil. Cook the onion and mushrooms (if using) until tender. Remove onions to slow cooker.

In frying pan, brown the hamburger. Add red wine. Reduce heat and let simmer to cook off alcohol. Pour off fat. Lightly season with spices to taste and add to slow cooker.

In slow cooker, stir 4 cans of soup into hamburger mixture. Heat on high until bubbling. Reduce to low.

Gradually stir in sour cream, checking seasonings frequently. (You may not want to use all the sour cream.)

When satisfied, if desired, gently fold in the noodles. Or, keep mixture separate and serve on top of noodles.