

## **VENISON STROGANOFF OVER NOODLES**

<https://lustron.home.blog/2021/02/12/venison-stroganoff-over-noodles/>

### **WHAT YOU NEED**

- 1/2 lb Cubed Beef/Venison
- 1/2 Sliced Onion
- 1 Can Sliced Mushrooms
- 1 Cup Water with 2 Beef

Bouillons

- 2 Tbsp Worcestershire
- 1/2 Cup Milk
- 1/2 Tbsp Corn Starch
- 1/2 Tbsp White Wine

Vinegar

- 16 Oz Cooked Egg Noodles

### **DIRECTIONS**

- Heat a frying pan over medium high heat, until hot. Add 2 Tbsp oil and cubed meat. Cook until browned. Add mushrooms and onion, and cook until warm. Add water and bouillon, and worcestershire and cook until broth begins to simmer.
- Remove pan from heat, add milk and corn starch. Return to heat and gently heat, do not boil, and heat for 3-4 minutes until sauce is hot. Add vinegar, and remove from heat. Plate pasta and top with stroganoff.