



Chicken Stroganoff

Perfected by Dorothy B. Orbin

1- ½lbs. Of Chicken cut into bite size pieces
1 clove of garlic
2-tablespoons flour
1-teaspoon salt
¼-teaspoon pepper
¼-cup butter
½ cup chopped onion
1-bay leaf
1-cup cream of Chicken soup
½ cup dry white/red wine
2/3-cup mushrooms sliced
1-cup sour cream
Rice/Egg Noodles

In a mixing bowl combine flour, salt and pepper. Coat chicken with the flour mixture. In a large fry pan melt butter then add chicken and brown on all sides. Add onion and garlic and continue cooking until onions are transparent. Add the remaining ingredients EXCEPT for the sour cream. Simmer until meat is cooked about 15 minutes. Add sour cream just before serving and simmer until sour cream is heated. Serve over rice or egg noodles.

Created by Lynn A. Orbin