

Beefy Mushroom Mac

2 POUNDS GROUND CHUCK

1 MEDIUM ONION

2- 14.5 OZ. CANS MIXED VEGETABLES (DRAINED)

2 – 10.5 OZ. CANS CREAM OF MUSHROOM

1 -4OZ. CAN SLICED MUSHROOMS

3 CUPS ELBOW MACARONI NOODLES

1/2 TSP. BLACK PEPPER

1 TSP. OF SALT

**4 BEEF BOUILLON CUBES OR 1-KNORR BEEF
BOUILLON**

1/8 CUP VEGETABLE OIL

Dice onion and put it into a large skillet, wok, or stockpot. Add vegetable oil and sauté' onions. Add ground chuck. Brown on medium or medium high. While browning the ground beef heat 3 cups of water in a mixing bowl with 4 beef bouillon cubes and stir to form a broth. Drain the browned beef. Do not rinse the beef under water.

Add mixed vegetables, cans of cream of mushroom soup, sliced mushrooms undrained, beef broth & macaroni noodles. Mix well. Turn on simmer (WARNING: gravy will stick and burn on bottom of pot so cook low and stir frequently). Add black pepper and salt. Stir every 3-4 minutes. As it simmers add water as needed to keep the noodles submerged until they are done.