

Beefy Mushroom Mac

RECIPE WORKS GREAT IN CROCKPOT!

1/8 CUP VEGETABLE OIL

1 MEDIUM ONION

2 LBS. GROUND CHUCK

2- 14.5 OZ. CANS MIXED VEGETABLES (DRAINED)

2 - 10.5 OZ. CANS CREAM OF MUSHROOM

1 -4 OZ. 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

Add vegetable oil to a preheated skillet, wok, or stockpot. Add onion and cook until tender. Remove onion and set aside. Brown beef on medium high heat. While beef is browning, microwave 3 cups of water until boiling. Carefully remove water, add bouillon, whisk well. Drain browned beef. In a large nonstick stockpot or crockpot, add onion, beef, mixed vegetables, cream of mushroom soup, sliced mushrooms with juice, water with bouillon, and macaroni noodles. Mix well. Cook on very low heat.

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.

Option: It is best to cook this in a crockpot to prevent burning and sticking to bottom of stock pot.

Bouillon: If using granules, use 1 Tbsp.