**Bear Stroganoff**

**Prep: 20 min. – Cook: 18 minutes – 6 servings**

**INGREDIENTS:**

1 1/2 pounds bear, 1/2 inch thick

8 ounces fresh mushrooms, sliced

2 medium white onions, thinly sliced

1 garlic clove, finely chopped

1/4 cup butter

1 1/2 beef broth

1/2 teaspoon salt

1 teaspoon Worcestershire sauce

1/4 cup all-purpose flour

1 1/2 cups sour cream

3 cups hot cooked egg noodles

**DIRECTIONS:**

Cut bear across grain into about 1 1/2x1/2-inch strips.

Cook mushrooms, onions and garlic in butter in 10-inch skillet over medium heat, stirring occasionally, until onions are tender; remove from skillet.

Cook bear in same skillet until brown. Stir in 1 cup of the broth, the salt and Worcestershire sauce. Heat to boiling; reduce heat. Cover and simmer 15 minutes.

Stir remaining 1/2 cup broth into flour; stir into bear mixture. Add onion mixture; heat to boiling, stirring constantly. Boil and stir 1 minute. Stir in sour cream; heat until hot (do not boil). Serve over noodles.