

GRANNY BECK'S HASH

Rebecca Prewitt

**3 cups leftover cooked beef or
pork roast**

1 large onion chopped

**6 medium potatoes, peeled and
chopped**

4 cups water

salt and pepper, to taste

Place all ingredients in large skillet over medium heat, cover and cook down to a nice thickness; about 30 minutes. Add your seasonings of choice while it's cooking. I like lots of black pepper, a touch of red pepper, and a light touch of Worcestershire. The aroma while cooking is wonderful. Serve with lots of ice tea, cornbread, and a fresh salad. I grew up on this and still love it. This is real comfort food. I don't know about you, but we like hash. After Debbie and I were married, I talked about it so much that I had to phone my Mother in Atlanta to get the recipe. It's so darn easy but so darn good, especially with some of Debbie's cornbread. She makes the world's best. I promise! .

HAMBURGER STROGANOFF

1/2 cup finely minced onion

1 clove garlic, minced

**1/4 cup butter, 1 pound ground
beef**

2 tablespoons flour

1 teaspoon salt

1/4 teaspoon pepper

**1 (8 ounce) can sliced
mushrooms**

**1/2 can cream of chicken soup,
diluted**

1 1/2 cups sour cream

2 tablespoons minced parsley

Cook onion and garlic in butter until transparent. Add meat; cook and stir until it turns gray in color. Add flour, salt, pepper, and mushrooms; cook five minutes. Add soup; simmer 10 minutes. Add sour cream, and heat. Top with parsley and serve on noodles cooked according to package directions. Makes 4 or 5 servings.