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BEEF STROGANOFF BOAT

Prep Cook Time: 30 minutes

SERVES 4

Ingredients:

1 loaf fresh baked bread
Olive oil
1 – 1.3 lbs ground beef
1 cup Barber's Dairy Sour Cream
3 tablespoons onion soup mix
1 cup Barber's Dairy Milk
1 can sliced mushrooms, with juices
2 cups shredded cheddar cheese

Steps

1. Slice off bottom of bread horizontally and discard, turn the rest of the loaf over; scoop out insides, making a 'boat', brush with olive oil and bake at 350 degrees for 7-8 minutes.
2. Brown meat. Drain. Add onion soup mix, Barber's Dairy Milk, & sliced mushrooms with juice. Heat until bubbly. Slowly add Barber's Dairy Sour Cream; heat thoroughly.
3. Spoon into prepared French loaf. Top with shredded cheese. Bake 10 minutes and serve.