

Potatoes Stroganoff

½ lb. beef
½ t. garlic salt
1 pkg. au gratin potatoes
⅓ c. sour cream

Brown meat with garlic salt, drain off fat. Add potato slices and sprinkle with cheese. Stir in water and milk (according to the Au Gratin Potato instructions). Heat to boiling, cover and simmer for 30 minutes, stirring occasionally. Stir in sour cream, heat through.