Beef Stroganoff (slow cooker)

- 1.5 lbs cubed beef stew meat
- 1 (10.75 ounce) can condensed golden mushroom soup
- 1 (10.75 ounce) can condensed cream of mushroom soup
- 1/2 cup chopped onion
- 1 tablespoon Worcestershire sauce
- 1/4 cup beef broth (optional if you don't use mushroom and like your grave runny)
- 1-2 sm cans of mushrooms (reverse liquid) or some fresh ones
- 2-3 cloves of minced garlic
- Sour cream to taste
 - In a slow cooker, combine everything except for sour cream and liquid from mushrooms (you might need to add it later if you like your grave runny)
 - Cook on Low setting for 7-8 hours, or on High setting for about 4-5 hours. Stir in sour cream just before serving
 - Optional... brown meat before you put it in a slow cooker on high heat and decrease your cooking time