



# Beef Stroganoff



SUCCULENT AND TENDER BEEF STRIPS WITH MUSHROOMS AND ONIONS SMOTHERED IN RICH SPUR SAUCES. SUCH A TREAT!

## INGREDIENTS

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- 30ml (2 Tbsp) cooking oil
- About 800g beef, cut into strips
- 1 medium onion, peeled and coarsely chopped
- 60ml (¼ cup) [Spur Durky Sauce](#)
- 125ml (½ cup) [Spur Steak Sauce](#)
- 250ml (1 cup) water
- 5ml (1 tsp) [Spur Seasoning Salt](#)
- 2ml (½ tsp) [Spur Steakhouse Seasoning](#)
- 10ml (2 tsp) chopped fresh parsley or 3 ml (½ tsp) dried
- 400g (2 sachets) [Spur Mushroom Sauce](#)
- 250g Portobellini button mushrooms, quartered
- 125ml (½ cup) sour cream



## METHOD

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- Heat the oil in a heavy-based saucepan and fry the beef until golden brown. Add the onion and sauté



until soft.

- Add the [Spur Durky Sauce](#), [Spur Steak Sauce](#), water, [Spur Seasoning Salt](#), [Spur Steakhouse Seasoning](#) and parsley, and bring to a boil.
- Reduce heat and simmer for about 45 minutes.
- Add [Spur Mushroom Sauce](#) and fresh mushrooms and simmer for another 15 minutes. Add more water if needed.
- Stir in the sour cream and simmer for a few minutes more. If needed, thicken the sauce with cornflour and water.
- Garnish with more parsley and serve with pasta, noodles or rice.

## Variations

- Change from the traditional stroganoff and top with a layer of pastry to make a pie.
- Substitute fresh thyme for parsley.