



BEEF STROGANOFF

HEAT LEVEL 

Savor the luxurious indulgence of our Beef Stroganoff, a decadent dish featuring tender strips of beef bathed in a velvety mushroom and sour cream sauce, creating a culinary masterpiece that delights the senses.

1 Hour 15 Mins

4 Servings

INGREDIENTS

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

- 1 Heat the oil in a heavy-based saucepan and fry the beef until golden brown. Add the onion and sauté until soft.
- 2 Add the Spur Durky Sauce, Spur Steak Sauce, water, Spur Seasoning Salt, Spur Steakhouse Seasoning and parsley, and bring to a boil.
- 3 Reduce heat and simmer for about 45 minutes.
- 4 Add Spur Mushroom Sauce and fresh mushrooms and simmer for another 15 minutes. Add more water if needed.
- 5 Stir in the sour cream and simmer for a few minutes more. If needed, thicken the sauce with cornflour and water.
- 6 Garnish with more parsley and serve with pasta, noodles or rice.

VARIATIONS

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

