



BEEF STROGANOFF

INGREDIENTS

- 200g sirloin steak, sliced into 1/4 inch strips
- 1 tsp Memphis Belle or
- 1 tsp Kansas City Rib Rub
- 1 tbsp olive oil
- 1 onion, sliced
- 6 chestnut mushrooms, sliced
- 1 clove garlic, crushed
- 1 tsp grain mustard
- 100ml beef stock
- 20ml soured cream
- gherkins and rice to serve

A classic dish of Russian descent, this recipe marries strips of beef with sliced mushrooms in a smokey paprika rich sauce made with soured cream

INSTRUCTIONS

1. Slice the steak and coat in the olive oil before mixing in the Memphis Belle or Kansas City Rib Rub
2. Fry the steak over a medium/high heat on the hob
3. After 2/3 minutes add the sliced onion and continue to cook for a further 5 minutes, stirring regularly
4. Add the crushed garlic and fry for a further minute before adding the mushrooms and mustard. Continue cooking for 2/3 minutes more
5. Add in the stock and allow to simmer for 10 minutes until reduced by half
6. Finally, stir in the soured cream and serve with pickled gherkins and rice



Feeds
2



Prep time
10 m



Cook time
20 m

