



Beef Sausage Stroganoff

35 MINS | SERVES: 4

INGREDIENTS

- 8 Peppercorn Butcher's Classic Beef Sausages (from the BBQ Beef Pack)
- 2 teaspoons olive oil
- 3 middle bacon rashers, rind removed, chopped (British-style if available)
- 1 large brown onion, chopped
- 2 garlic cloves, crushed
- 500g cup mushrooms, sliced
- 1 teaspoon sweet paprika
- 1/4 cup tomato paste
- 1 cup beef stock
- 1/4 cup sour cream
- 2 tablespoons chopped fresh chives

PREPARATION

1. Heat oil in a frying pan over medium-high heat. Cook sausages, turning, for 8 to 10 minutes or until browned and cooked through. Transfer to a plate. Cover to keep warm.
2. Add bacon, onion and garlic to pan. Cook, stirring, for 3 minutes or until bacon is golden. Add mushroom. Cook, stirring occasionally, for 5 minutes or until mushroom has softened. Stir in paprika, tomato paste and stock. Bring to a simmer.
3. Meanwhile, cut each sausage diagonally into 4 thick slices. Add to pan. Season with pepper. Cook, stirring occasionally, for 2 minutes or until sausages are heated through. Remove from heat. Stir in sour cream and chives. Serve with bread.