

CHRISANOFF – Pork, Beef or Chicken (Chris's recipe)

INGREDIENTS

Pork fillet, beef topside or chicken breasts cut into strips
Onions, sliced
Mushrooms, sliced
Butter for frying
White (or red wine for the beef)
Salt and pepper to taste
Cornflour mixed with a little water for thickening
Crème fraîche or soured cream

METHOD

Brown the meat in butter.
Fry the peppers and onions.
Season to taste.
Reconstitute wild mushrooms if dried, chop and add to meat along with the liquid.
Simmer for approx. 20 minutes.
Add fresh dill towards the end of cooking and crème fraîche just before serving.
Thicken slightly with cornflour and add crème fraîche.
Serve with boiled rice or kluski and Mizeria (Polish cucumber salad).

