**Ingredients**
- 1 tbsp. oil
- 1 tbsp. butter
- 1 onion, thinly sliced
- ½ lbs. mushrooms, sliced
- 1 lbs. beef steak, cut in strips
- salt
- pepper, freshly ground
- ½ cup beef stock
- 1 cup sour cream
- 3-4 sprigs-flat-leaf parsley, chopped

**Directions**
1. Heat oil and butter in a heavy skillet and cook onions and mushrooms over medium-low heat for 7-10 minutes. Remove and set aside.
2. Add cut steak to the same skillet and quickly fry over high heat for 3-5 minutes.
3. Add stock, salt and pepper. Scrape the bottom of the pan with a spatula to release all the brown bits, they will add much flavor to the sauce.
4. Bring mushrooms and onions back to the pan and cook for 3 minutes until everything is heated through and bubbling.
5. Stir in sour cream and parsley and take off the heat.

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**Ingredients**
- 1 cup warm water
- 1/4 cup margarine
- 1 teaspoon salt
- 1/4 cup powdered milk
- 1 tablespoon yeast
- 2 cups white flour
- 1/4 cup whole wheat flour

**Directions**
1. Mix together the warm water, margarine, salt and milk powder. Slowly stir the flour into the liquid ingredients until it makes a soft dough. Spray a medium-sized bowl with vegetable oil spray and place the dough in the bowl. Spray the top of the dough with vegetable oil spray. Cover and let rise in a warm place until double in size.
2. Divide the dough into 12 equal pieces. Let the dough rest for 5 - 10 minutes. Prepare filling by mixing all ingredients and stirring well. Roll out each piece of dough and put a couple of spoonfuls of filling in the middle of the dough. Add a little sour cream and roll the dough up like little loaves of bread.
3. Let the loaves rise until double in size. Bake at 350 degrees for 20 - 30 minutes. They should be golden brown. Place on a wire rack and brush a little margarine on top of each little loaf.