

Austrian Goulash

2lbs. beef stew meat, trimmed and cubed
2Tbs vegetable oil
1Tbs butter
1 small green bell pepper and diced
1 small red bell pepper and diced
2 large tomatoes diced
2 14-oz can of beef broth
1tsp Worcestershire sauce
1pinch caraway seeds
3 cloves garlic, minced
2 small bay leaves
2 Tbs chopped fresh parsley
1 ½ Tbs Hungarian paprika (mild or hot)
1 Tbs smoked bacon bits
3 med potato peeled and diced
2 Tbs sour cream
1 lb. noodles
Salt and black pepper to taste



- 1 In a very large fry pot over medium high heat, add the bacon the onions, and the butter.
 - 2 Quickly cook sautéing the onions and the smoked bacon, moving them around the pan with a wooden spoon or spatula. It should take no more than 15 minutes. When onions become glossy, add the beef, sautéing with the onions for about 10 minutes, covered, until the meat is browned. Add the paprika stirring rapidly with a spoon. Immediately after paprika is absorbed, add the beef broth, potatoes, tomato, garlic, caraway seeds and the red pepper.
 - 3 Cover pot and cook over low heat for about two hours.
 - 4 Once goulash is finished, dissolve sour cream and a little of the goulash sauce in a cup and added to the goulash
 - 5 Serve goulash with spaetzli on the side, adding an extra dollop of sour cream to each plate.
- Servings: 6 Yield: 6

Degree of Difficulty

Degree of Difficulty: Moderately difficult



Copyright © HungarianCooking.Com 2002 - 2021 All Rights Reserved.

Website Design by Global West Design.

◀ Back |