

HUNGARIAN GOULASH

Serves 4

4 Slices Bacon	1 Sliced Green Pepper
2 Sliced, Medium Onions	1 Sliced Tomato
1 to 1½ Tbsp. Hungarian Paprika	2 Minced Cloves Garlic
2 lbs Chuck Blade or Boneless Pot Roast, cut into small cubes	4 Quartered Small Potatoes
1 Tbsp. Salt	Green Pepper Rings, for garnish
1 Tsp. Caraway Seeds	

1. Brown bacon in dutch oven or heavy large pot with tight fitting lid.
2. Remove bacon and brown onions in bacon drippings until soft.
3. Remove pot from heat, stir in paprika.
4. Add beef, salt, caraway seeds, cooked bacon, and ½ of green Pepper and tomato
5. Return to heat. Cover tightly. Simmer over low heat. Stirring occasionally and adding small amounts of water as needed. Cook for 1½ to 2 hours, or until the meat is tender.
6. Add garlic, potatoes, other ½ of green peppers and tomato.
7. Add enough water to cover meat, potatoes, and vegetables completely. Bring to a boil, simmer 30 minutes.