

Anyu's Gulyás (Goulash) Soup

Ingredients:

3 tablespoons of olive oil
1½ cups of onion
¾ teaspoon of garlic (chopped)
4½ tablespoons of paprika (sweet or hot)
3 pounds of shin beef (top round) of stewing meat
¾ teaspoon of caraway
3 cups of chicken or beef stock
3 cups of water
¾ teaspoon of salt
¾ teaspoon of black pepper
4½ medium boiling potatoes (cut into small cubes)
1½ pounds of tomatoes (peeled, seeded, chopped)
3 medium green peppers (chopped)
¾ teaspoon of marjoram



Directions:

1. Heat lard in pan until light haze forms.
2. Reduce heat and add onions and garlic
3. Cook 8-10 minutes
4. Take off stove and stir in paprika
5. Add beef, caraway, stock, water, salt and pepper
6. Bring to boil
7. Simmer for one hour (partially covered)
8. Add potatoes, tomatoes, peppers and marjoram
9. Cook for 35 minutes to 1 hour partially covered
10. Skim off surface fat.

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