

## GUASTELLO'S VILLAGE MARKET

# Hungarian Goulash

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Serves 6 – 8

### Ingredients

6 ounces thinly sliced bacon, chopped  
2 1/2 pound well-marbled boneless beef chuck, cut into 1 1/2-inch pieces  
Kosher salt  
Pepper  
2 onions, chopped  
1/4 cup Hungarian sweet paprika  
1 tablespoon tomato paste  
1/2 teaspoon caraway seeds  
2 tablespoons apple cider vinegar, divided  
1 1/2 pounds small Yukon Gold potatoes, cut into 1-inch pieces (Omit if using one of the options in the Cook's Notes area below).  
1 green bell pepper, chopped  
Sour cream and toasted rye bread, for serving

In a large Dutch oven, cook bacon over moderate heat until crisp, about 7 minutes. Using a slotted spoon, transfer bacon to a plate, leaving fat in pan.

Season beef with salt and pepper. In batches, add beef to pot, and cook in bacon fat over moderately high heat until browned all over, about 5 minutes per batch. Using a slotted spoon, transfer beef to plate with bacon.

Add 1/4 cup of water and onions to pot. Cook, stirring with a wooden spoon and scraping up browned bits, until all liquid is evaporated, and onion is softened, about 6 minutes. Add paprika, tomato paste, and caraway seeds; cook, stirring, for 1 minute.

Add 7 cups of water and 1 tablespoon of the apple cider vinegar; return the meat and any accumulated juices to the pot. Bring the goulash to a boil, cover partially, and simmer over low heat for 1 1/2 hours.

Add potatoes and bell pepper to pot, and simmer, partially covered, over low heat until beef is very tender and sauce is slightly thickened, about 1 hour.

Stir in remaining 1 tablespoon apple cider vinegar. Season with salt and pepper. Ladle into bowls and serve with sour cream and rye bread.

### Cook's Note:

Hungarian Goulash can be served with egg noodles, spaetzle, or mashed potatoes. If you choose one of these, omit the Yukon Gold Potatoes.

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*Credit: foodandwine.com*