

Gulaš

GOULASH



Ingredients

800 g pork (or beef, chicken ...)
2 medium onions
2 garlic cloves
1 spoon full of sweet paprika (or more)
1 teaspoon of spicy paprika (or more)
2 carrots
1 root of parsley
some potatoes (3 medium or 5 small)
some tomatoes (optional)
some celery (optional)
olive oil, or lard
salt

Cut the veggies into small pieces. Cut the potatoes into cubes and set aside in a bowl with water, so as not to make them darken. Chop the onions and garlic and brown them with olive oil or lard.

Add the meat cut into pieces and the paprika, and brown, stirring with a wooden spoon, until the meat is sealed. This moment is very important for combining the flavors of onion, meat and paprika together.

Add veggies and cover with hot salt water. Cook covered over low heat for about an hour and a half, or more if necessary. Turn from time to time, and if it dries too much add water.

When the meat is almost cooked, add the potatoes and continue on low heat until cooked. The amount of liquid depends on your taste. You can eat it like a soup, or make it shrink more like a stew.

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