

GOULASH SOUP



Famous Hungarian soup. Traditional Hungarian goulash is a prime example of how a few simple ingredients, cooked properly. Many tourists taste this soup when they come to Hungary. I more like it when it is hot.

Ingredients:

400 g beef shank, 1-2 minced onion, 1 spoonful oil, 1 spoonful paprika powder, 1 clove of garlic, 1 teaspoon of caraway seed and black pepper, salt, 1-3 bay leaf, 1-2 carrots, 1 Hungarian green pepper chopped, 2 tomatoes chopped, celery leaf, parsley chopped, 2 potatoes cubed

Cooking:

Cut the onion into small pieces and roast it in hot oil. Add the chopped meat and stir until well browned, and add paprika powder and stir well. Add fast a little water a stir more well. Add salt, the clove of garlic, the caraway seeds, black pepper, bay leaf and tomatoes, a little water and let simmer for about 30 minutes. Add enough water to cover the meat and let simmer for about another 30 minutes. Then add carrot, green pepper, celery leaf, parsley and bring to a boil. Turn to low heat and simmer for 15 minutes. Finally add potatoes and more water to soup consistency. Salt to taste. Simmer until potatoes and meat are well cooked. I like it with hot chili pepper in soup.

