

Prague Goulash

Goulash is originally Hungarian recipe, where under this name represents a soup. Czech goulash is more similar to Hungarian pörkelt. Commonly made from beef or pork, but during hunting season venison goulash is also served. You will definitely find it in every Czech restaurant served with dumplings.

Ingredients

- 700g of cubed beef (shin or leg)
- 500g of onion
- lard or oil
- 4 garlic cloves
- 2 spoons of paprika
- teaspoon of cumin/caraway
- salt, pepper
- marjoram

Directions

1. In large pot saute chopped onion in oil until it has golden color.
2. Add paprika and stir quickly otherwise it gets bitter. Add meat and stir-fry for few minutes.
3. Add salt and pepper and put about 200ml of water. Also add cumin, minced garlic and simmer until meat is tender. Stir from time to time and add more water if necessary.
4. Finally add marjoram.
5. If the sauce is too soupy, you can thicken it with a little flour.

6. Best served with bread dumplings, potato pancakes or bread and onion. Tastes best with cold beer.