

CLE PRESIDENT – Reta Stoger

Hungarian Goulash

2 lbs round steak, or stewing beef,
cut into 1” chunks
2 large or 4 small onions

1 box beef broth
Hungarian paprika
Carrots or other veggies optional

In a large pan, fry onions until golden, add meat and brown. Add 2 tsp paprika and stir. If using vegetables, chop finely and add to meat.

Add broth and simmer for approximately one hour. Add salt & pepper to taste. You may need to add more broth and paprika as it simmers.

Serve with egg noodles or spaetzle and enjoy!