

Hungarian Goulash

Another family recipe that I would like to think I have perfected over the years. When I knew we were having it for supper, I would be damn sure to be there for it. When my mom hadn't the time to make spatzle, she would cook pasta, then fry some bread crumbs in butter with a little salt, then mix them together. This helped the pasta to absorb more of the sauce of the goulash. Absolutely perfect. Of course if you put \$60.- \$80. worth of chanterelles in anything, it's going to be amazing.

- 1 cup sautéed chanterelles mushrooms (16 oz uncooked)
- 1 1/2 lbs. short pork rib
- 1 1/2 lb. beef cubes
- 1 1/2 lb. pork cubes
- 4-5 onions
- 3 tomatoes
- 2 red bell peppers (red or green)
- 1/4 lb. butter
- 5 cloves garlic
- 1 liter beef stock
- 5 stalks fresh majoram (or 3 tblsp. dry)
- 3 tblsp. Hungarian paprika
- 2 tblsp. carraway seed
- salt
- pepper
- 1 red chili
- 3 tblsp. flour

Brush off and sauté chanterelles in a 1/4 lb. butter with a pinch of salt and pepper. Don't over fry. Sauté ribs, beef and pork cubes in oil and hit them with a 1/3 of all of the spices and 1/2 the garlic. Remove meat from pan, and sauté onions in same pan. Add flour to onions and finish with diced tomatoes. Deglaze pan with some of the beef stock. Combine everything with rest of spices and garlic into brazing pan and cook for a little more than an hour at 350 C. For a texture buzz, only add the red peppers in the last 15 min. of cooking.