

HUNGARIAN GOULASH

SOURCE: It's a Secret Cookbook (each recipe has a secret/special ingredient)

INGREDIENTS:

3 large yellow or white onions, thinly sliced
3 TBS olive oil
1/2 tsp caraway seed
1/4 tsp marjoram
1 tsp salt
1 1/2 tsp Hungarian paprika
1 tsp red wine vinegar
2 lbs top round or sirloin beef steak, cut into 1" cubes
1 C RED WINE, your choice (this recipe's secret)
1/4 C cornstarch
1 tsp KITCHEN BOUQUET (another of this recipe's secrets)

DIRECTIONS:

Using a Dutch oven or stockpot, sauté sliced onions in olive oil, only till tender. Add caraway seed, marjoram, salt & paprika, after moistening with red wine vinegar. Mix with onion slices. Pour in RED WINE - cover tightly & simmer on low about 2 1/2 hours, till meat is very tender. During last 1/2 hour of cooking, stir in KITCHEN BOUQUET & cornstarch mixed with a little water. Serve over freshly cooked egg noodles + tossed salad & bread.