

# Emmi's Gulash



## INGREDIENTS

4 large onions, chopped  
2 Tbsp oil  
500g (1lb) beef (or venison),  
cubed  
150g bacon, chopped  
2 Tbsp paprika  
2 Tbsp tomato paste  
1-2 large gherkins, chopped

3 large potatoes, cut in chunks  
optional: 2 red peppers, cut up  
1 Liter water  
1 cube (or equivalent) bouillon  
2 tsp flour  
75g sour cream (or creme fraiche)

For serving:  
extra sour cream & fresh bread

## INSTRUCTIONS

1. Heat oil in large pot.
2. Gently fry onions for 5min.
3. Add meat and bacon. Brown.
4. Add seasonings, potatoes, peppers if using, water and bouillon. Bring to a boil.
5. Stir sour cream and flour together. Add to pot.
6. Cook for at least an hour for flavors to blend. Longer if possible.
7. Season with salt & pepper.
8. Serve with fresh bread and extra sour cream.

