



Trust Carolyn Wine Club

Recipe for pairing with Trust Carolyn
Wine Club November 2016 Selections

www.localstastingroom.com

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Goulash Soup

Pairs with the 2012 Praxis Lagrein.

Serves 8-10

Ingredients:

- 3 Tbsp bacon fat or olive oil
- 3 lbs boneless chuck roast cut into 1" pieces
- 2 medium onions, finely chopped
- ¼ cup sweet Hungarian paprika
(we like Penzey's spices)
- 2T half sharp Hungarian paprika
- 5 cloves garlic, chopped
- 3 Tbsp flour
- 1 cup dry white wine
- 1 cup broth (chicken or beef)
- 1 large red bell pepper, finely chopped
- 2 large yellow bell peppers, finely chopped
- 3 carrots, peeled & finely chopped
- 1 tsp ground cumin
- 2 pounds boiling potatoes
(Yukon gold or red new)
- 2 Tbsp chopped fresh dill
- Crema or sour cream to garnish

Directions:

Heat fat or oil in large heavy pot over moderate heat. Brown meat in batches & reserve in a bowl. Add onion to pot and cook stirring frequently 7-8 mins. Add paprikas & garlic; stir & cook 1 minute. Add flour; stir & cook 1 minute. Add wine & broth (add more water if needed during cooking). Return meat to pot. Bring to a boil, reduce heat, cook (stirring occasionally) for 1 hour. Add bell peppers & carrots; cook (stirring occasionally) for 1 hour. Add cumin and season with salt & black pepper to taste.

When stew is nearly done, cut potatoes into ½" + pieces and simmer in a separate pot of salted water until nearly done (about 12-15 mins). Drain potatoes & add to beef soup. Serve with crema/sour cream & chopped dill.

NB: If freezing goulash, add cooked potatoes at time of serving – they don't freeze well.

