Traditional Goulash

NIBBLEDISH CONTRIBUTOR

Ingredients

- 0.75 kg steer meat (or "goulash" meat) - 0.75 kg onions - paprika (1 teaspoon) - caraway (1 teaspoon) - vinegar (1 1/2 (1 teaspoon) - salt

Instructions

Rule of thumb is using as much onions as you have meat. Regarding the meat - invest some time to remove the sinews - its worth the effort. Roast the onions golden, than add paprica and caraway. Add the meat an roast the meat from all sides. After about 3-5 minutes roasting add some water so all of the meat is covered. Now simmer at around 1-1/2 hours depending on the quality of your meat. Near finishing time add the vinegar and simmer for another 5-10 minutes. Best Served with salt potatoes or buns. Also a beer (in a separate glass to drink) should be added ?