

Borjúpörkölt (Veal Stew)

Ingredients:

1 kg boned knuckle of veal
2 large onions
125 gm lard
2-3 tbs paprika
1 green pepper
1 tomato
1 tsp salt

Method:

Cut meat into 4cm cubes. Chop onions finely. Heat the lard in a saucepan. Add chopped onions, fry till golden. Add paprika, meat and salt. Cover and allow to simmer slowly, adding a little water every now and then. After 1/2 hour add tomato and green pepper cut in four. When meat is tender, remove pepper and tomato skins from the gravy. Serve pörkölt in a deep round dish, garnished with boiled potatoes or nokedli.