

MAGYAR PERCOLT (HUNGARIAN GULYAS)

From the Paul Szönyi family recipe

1 or 2 Fresh Green Peppers, sliced (add amount to taste)

2 Onions

2 Tbs. Paprika

2+ Lbs. Beef (Chicken, Pork or Veal works too)

5 Beef Bullion Cubes

1 8 oz. Can of Tomato Sauce

Add the following to taste:

Salt, Pepper, Garlic Salt, Celery Seed, Cayenne Pepper, Tabasco Sauce, Worcestershire Sauce

- **Quarter** and slice the Onions and brown them in a stew pot with a small amount of oil and the paprika.
- **Slice** Meat into small cubes and brown with Onions.
- After meat has browned **add** 5 Beef Bullion cubes and the Tomato Sauce.
- **Add** Water to cover.
- **Add** the Spices and mix well.
- **Bring** to a boil, cover and simmer for 2 hours.
- **Add** Green Peppers 1/2 hour before serving.
- **Serve** over Spatzel or Egg Noodles.