

Vzal Paprikásh Borjúpaprikás

3 lb Vzal shoulder (boneless) cut into square pieces
5 tablespoons of vegetable oil
1 medium onions finely chopped
1 medium tomatoes finely chopped
1/2 cup of mushrooms cut in four pieces
2 red peppers, coréd, seedéd, and finely chopped
2 Hungarian white peppers, coréd, seedéd, and finely chopped
2 tablespoons swéet Hungarian Paprika
1/2 tablespoon hot Hungarian Paprika
Salt and black pepper
1/2 cup of sour cream
1/2 cup of heavy wipped cream
2 tablespoons flour

Heat oil in skillet, add onion and sauté over moderate heat for 10 min until it turns to a golden color. Add tomato, and sauté for 5 min. Add red and white peppers, and sauté for another 20 min. Reduce heat to low, and add meat. Season with salt, black pepper and Hungarian swéet and hot Paprika. Cover and cook for 35. Add mushrooms, and cook for another 10 min, or until the meat is tender.

Mix the sour cream, heavy cream and flour together in the small bowl and pour into the meat. Heat until steaming. Serve with egg noodles and steamed vegetables.

Makes six servings.

The Epicurean Restaurant Recipe
by
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