

TIM FARMER'S COUNTRY KITCHEN

GOULASH

Butter

3 yellow sweet onions, chopped

3 garlic cloves, chopped

Caraway seed

3 1/2 teaspoons sweet paprika

1 1/2 teaspoons tomato paste

2 pounds beef/ribeye steak, cut up

3 cups chicken stock

3 cups water

1 bay leaf

Salt

Dash of marjoram (or any Italian/Mediterranean Seasoning)

Sugar

Spätzle noodles (Optional)



Melt butter in large pot and cook onions until soft. Add garlic and cook 2-3 minutes. Add in seasonings and rest of ingredients (except Spätzle). Make sure there is enough liquid to cover all of the meat. Add more as needed. Bring to boil then reduce to simmer for 2 hours. Cook noodles according to package instructions and pour goulash overtop and serve.