

*also been made for us by Lynda Deckelmann  
the following is a recipe Barb translated from  
the "ESS perimente" Cookbook  
Sieglinde Mertlitz*

## **Gulaschsuppe**

### **Ingredients**

300 gr. Beef (shoulder cut)  
2 cooking onions  
2 Tbsp. oil

2 Tbsp. paprika  
1 tsp vinegar  
a little more than ¾ litre broth

Salt, pepper  
½ tsp each marjoram, thyme (also caraway seeds if you are so inclined)  
1 bay leaf  
1 Tbsp tomato paste (I never have this - so I don't bother)

2 potatoes

1 Tbsp. flour  
4 Tbsp. water

### **Directions**

Cut beef in 1½ cm cubes.

Cut onion very finely and sauté in the oil. Add the beef and 'brown'.

Add paprika with vinegar, stir a minute or so;

Add broth and spices (& tomato paste) - cook for 25 minutes or so.

Peel and cube (small cubes) potatoes – add to soup, cook for another 15 minutes.

Mix flour with water - add this 'paste' to soup and cook for another two minutes (a light boil)

Serve.

*Tastes better on day two – i.e. – warmed the next day.*