

Party Goulash

1 cup onion sliced
1 pound beef cubed boneless
1 pound veal cubed boneless
1/2 pound pork cubed
flour for coating meat
4 tablespoons olive oil
1 pound sauerkraut

1 tablespoon paprika Hungarian
1 teaspoon caraway seeds
1 cup consomme
1/4 teaspoon bay
1/8 teaspoon thyme
1 cup soured cream

Cook Onions in oil. Shake meat in flour and saute in oil. Add other ingredients except soured cream and simmer until tender.

Remove from broth and thicken with 1 tablespoon flour mixed in cold water. Pour over soured cream and stirring, heat through but do not boil. Return meat to sauce. This may be reheated over a low flame.

“Meet the Millers”, Tuesday, January 15, 1957