

## Party Goulash

1 cup onion sliced	1 tablespoon paprika Hungarian
1 pound beef cubed boneless	1 teaspoon caraway seeds
1 pound veal cubed boneless	1 cup consomme
1/2 pound pork cubed	1/4 teaspoon bay
flour for coating meat	1/8 teaspoon thyme
4 tablespoons olive oil	1 cup soured cream
1 pound sauerkraut	

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.

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