



HUNGARIAN BEEF SOUP

By Nagymama

- 500g gravy beef cubed
- 30 g lard or 2 tablespoons of olive oil
- 1 onion chopped
- 1 tablespoon paprika
- 1 carrot sliced
- 1 parsnip sliced
- 2 beef oxo cubes
- 4 - 5 cups warm water
- 1 teaspoon salt or vegeta
- 250 g frozen peas
- angel hair noodles
- 100 ml sour cream

Melt the lard or the oil in a large saucepan over a low heat and sauté the onion until soft and transparent, 15 to 20 minutes. Remove the saucepan from the heat and quickly stir in the paprika. Return the saucepan to the heat and stir for 1 minute. Increase the heat to medium and add the cubed gravy beef. Seal on all sides for about 5 minutes, then add the carrot and parsnip and continue to fry for a further 5 minutes or until the meat is completely sealed, stirring occasionally. Blend the two oxo cubes into the warm water then pour over the meat and vegetables. Add the salt or vegeta, stir well then cover and bring to the boil. Reduce the heat and simmer for 1 to 1½ hours.

Add the peas to the soup, stir and taste. If required add more seasoning. Cover and continue to simmer for a further 15 minutes. When the meat and vegetables are almost tender, add the angel hair noodles and cook according to packet instructions. Remove from the heat and pour into a large soup bowl. Stir in the sour cream.