Beef Stew

(Marhapörkölt)

1 ¾ lb Shank, Blade or rump of beef

1 large onion, chopped

1 ¾ oz lard

1-2 green peppers, diced

1 tomato, diced

Salt to taste

1 tsp Paprika

Directions:

Cut the cleaned meat into ¾ in cubes. Sauté onion in the lard until opaque, add meat, the green peppers, tomato and salt. Stir for 1 or 2 minutes, add a small amount of water, cover and braise until tender. If necessary, add liquid, but very little at a time. When half-done, add the paprika and brown the meat. Add water sparingly to keep the sauce thick, bring to a boil and simmer for 1 or 2 minutes.