

Hungarian Goulash

Authentic Hungarian Goulash recipe with tender beef, paprika, and vegetables. A hearty traditional stew perfect for family dinners.

15 min

PREP

1h

COOK

1h 15min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Ingredients

- 3 tbsp butter
- 1 lb onion
- 1 lb beef
- 1 cup paprika
- 5 clove garlic
- 3 bell pepper
- 2 tomato
- 2 carrot
- 2 potato
- 5 cup beef broth
- 1 bay leaf
- 1 tsp salt
- 1 tsp black pepper

Instructions

1 Prepare ingredients

Cut 1 lb beef into 1-inch cubes. Dice 1 large onion. Chop 2 bell peppers into 1-inch pieces. Peel and cube 2 large potatoes and 2 carrots into $\frac{3}{4}$ -inch pieces. Mince 5 garlic cloves.

2 Cook the base

Heat 3 tbsp lard or oil in a large Dutch oven over medium-high heat. Add diced onion and cook for 8-10 minutes, stirring occasionally, until golden brown and softened.

- 3 Remove pot from heat and immediately stir in 1 cup Hungarian sweet paprika, mixing quickly to coat onions and prevent burning. The mixture should be fragrant and deep red.
- 4 **Brown the beef**

Return pot to medium-high heat. Add beef cubes and minced garlic, stirring to coat with paprika mixture. Cook for 6-8 minutes, turning pieces occasionally, until beef is browned on most sides.
- 5 Add chopped bell peppers and cook for 5 minutes, stirring occasionally, until peppers begin to soften.
- 6 **Add remaining ingredients**

Add cubed potatoes, carrots, 5 cups beef broth, 1 bay leaf, 1 tsp salt, and 1 tsp black pepper. Stir to combine and bring to a boil over high heat.
- 7 **Simmer the goulash**

Reduce heat to low, cover partially, and simmer for 45-60 minutes, stirring occasionally, until beef is fork-tender and vegetables are cooked through. The liquid should reduce to a thick, stew-like consistency.
- 8 Remove bay leaf and taste for seasoning, adding more salt and pepper as needed. Let rest for 5 minutes before serving to allow flavors to meld.

Tips

Always remove the pot from heat before stirring in paprika to prevent it from burning and turning bitter. Paprika is delicate and can quickly become acrid when exposed to high direct heat.

Use genuine Hungarian sweet paprika for authentic flavor and color. Import brands from the Kalocsa region offer superior quality with deep, complex flavors that make a noticeable difference in the final dish.

Cut beef into uniform ½-inch cubes rather than using pre-cut stew meat. This ensures even cooking and better texture, while buying whole roasts allows you to trim excess fat and control the meat quality.

Brown the beef in small batches to avoid overcrowding the pot, which causes steaming instead of proper searing. Well-browned meat develops deeper flavors that enhance the overall dish.

Cook tougher cuts like chuck roast for 30-45 minutes before adding vegetables to ensure the meat becomes tender without overcooking the vegetables.

Allow goulash to rest for 10-15 minutes after cooking to let flavors meld and the consistency to settle. The dish often tastes even better the next day after flavors have had time to develop.

Adjust the liquid during cooking if needed - goulash should be brothier than a typical stew but not as thin as soup. Add warm beef broth if it becomes too thick.

Taste and adjust seasoning at the end of cooking, as the long cooking time can concentrate flavors and you may need less salt than initially expected.

