

INGENIOUS FOOD IDEAS

“Hungary” For Something Different? Try Goulash

(NAPSA)—If you’re stewing over what to make for a potluck or buffet supper, a classic European concoction may be just the dish you desire.

Rich, savory and simple to make—it takes a single pot to cook—Hungarian Goulash is a traditional stew of beef or veal and vegetables, with paprika and other seasoning.

This variation on the original dish uses Coca-Cola as a flavoring agent, adding a touch of sweetness to temper the hearty tastes of paprika and caraway seeds. It’s a delightfully different contribution to the buffet table that’s sure to have diners saying “*köszönöm*” (thank you).

Hungarian Goulash

Makes 8 servings

- 3 lbs. lean beef chuck
- 2 Tbsp. margarine
- 2 cups chopped onions
- 1 clove garlic, minced
- 1 Tbsp. paprika
- 2½ tsp. salt
- ½ tsp. caraway seeds
- ½ cup Coca-Cola
- ¼ cup dry red wine
- 4 ripe tomatoes
- 3 Tbsp. flour
- Hot cooked noodles



A simple and savory variation on a Hungarian classic.

Cut beef into 1-inch cubes, discarding bone and fat. In a Dutch oven, melt margarine and add meat, stirring to brown on all sides. Remove meat cubes as they brown. Sauté onions and garlic in the drippings until they are soft. Stir in paprika, salt and caraway seeds; cook 1 minute. Stir in meat, Coca-Cola, wine and peeled, cut-up tomatoes. Cover tightly; simmer about 1¼ hours or until meat is fork-tender. Blend flour with a little water to make a smooth paste; stir into goulash. Stir and cook 3 to 5 minutes until gravy is thickened. Serve with hot noodles.

For more recipes, visit the Web site at www.coca-cola.com.