

# Hungarian Goulash

(No Tomato Paste Here)

## INGREDIENTS:

2 tablespoons lard  
2 large onions, finely sliced  
2 pounds beef chuck, cut into 1-inch cubes  
2 tablespoons Hungarian paprika  
1 cup water or Beef broth, more as needed  
salt and ground black pepper to taste

## DIRECTIONS:

1. Melt lard in a large pot over medium heat.
2. Cook and stir onions in hot lard until soft and translucent, 5 to 8 minutes.
3. Stir beef and paprika into onions. Reduce heat to low and simmer for 1 hour, stirring occasionally.
4. Add 1 cup water and simmer, adding more water if moisture gets too low, until meat falls apart and onion sauce is thick, about 1 hour more.
5. Season with salt and pepper to taste.