

Szekély Gulyás for 4 – 6

1 lb. Pork shoulder, cut in 1 inch cubes
½ – 1 medium onion, chopped coarsely
1 – 2 jars sauerkraut, 27 oz. Each
¾ – 1 cup sour cream
1 ½ tsp. Paprika (not the hot kind)
1 tsp. crushed caraway seeds
1 tsp. Salt
1 Tbsp. Olive oil
hot water

Preparation

Cube the pork

Mix the paprika and salt in a plastic bag, add the pork & shake to coat the meat.

Simmer the chopped onions in olive oil in a large covered pot.

Add the coated pork to the onions and stir until just brown.

Add the caraway seeds to the pot.

Add 1 Tbsp. Hot water to the pot.

Cover the pot & allow to simmer for 1 hour. Check to make sure it doesn't burn. Add water if needed.

Drain the sauerkraut into a bowl, saving some of the brine, & rinse the kraut under tap water.

Allow the kraut to drain well.

When the pork has simmered in hot water for an hour, add the kraut to the pot.

Add 1 cup hot water.

Bring to a boil, reduce to a simmer for 30 min.

In a separate dish or pot, gently fold some of the cooking liquid from the pot into the sour cream.

Blend the sour cream mixture back into the meat.

Stir well and frequently over low heat for another 1 – 2 hours, adding more hot water or the sauerkraut juice for a stronger taste.

Hint: Opening sauerkraut jars can be difficult. Piercing lid with a cleaver breaks the seal.