

# WIENER RINDSGULASCH

## Viennese Beef Goulash

### INGREDIENTS

#### FROM OUR KITCHEN

1 quart goulash stew  
1 quart spätzle  
2 scallions  
8 ounces heavy cream

#### FROM YOUR KITCHEN

2 tablespoons butter  
salt and pepper

This dish traces back to the ninth century, and was typically eaten by Hungarian shepherds. Early versions did not include paprika, as this ingredient was not introduced to the Old World until the 16th century. Hungarian sweet paprika is now considered an essential part of the recipe.

Goulash is one of the few dishes that actually tastes better on its second day, after it is reheated. Serve with spätzle (Austrian tear-shaped pasta). Enjoy!

**1** Trim and thinly slice scallions, separating white from greens.

**2** Empty goulash container into medium pot. Heat on low flame for 15 minutes, stirring occasionally.

**3** Melt butter, add scallions, sauté scallion whites until soft (2 minutes).

**4** Add spätzle and heavy cream to the pan. Stir until reduced and creamy.

**5** Plate goulash stew and spätzle. Sprinkle scallion greens.

*Guten Appetit!*

**MAKES 2 SERVINGS**



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