

Beef Goulash Soup

Yield: 7 min

Total Time: 135 min

Recipe from: <https://www.recipeschoose.com/recipes/russian-goulash-soup-recipe>

Ingredients:

- 1/2 pound salt pork or uncured bacon, diced small
- 2 pounds chuck cut into 1/2 inch pieces
- 4 cups onion large dice
- 1/4 cup red wine vinegar
- 1/4 cup all purpose flour
- 2 tablespoons Hungarian paprika sweet, regular paprika if this is not available
- 1/2 bottle dark beer such as Guinness, 3/4 cup
- 1 1/2 cups tomatoes pureed, Cento canned kitchen ready is what we used
- 6 cups beef stock
- 2 teaspoons caraway seeds
- 2 teaspoons marjoram
- 2 teaspoons thyme
- 8 parsley stems
- 4 garlic cloves medium peeled
- 2 bay leaves
- 2 pounds yellow potatoes peeled and cut into 1/2 inch dice
- kosher salt
- black pepper
- sour cream for serving
- scallion greens Chopped, for garnish, optional
- rye bread Russian, for serving

Nutrition:

1. Calories: 760 calories
2. Carbohydrate: 35 grams
3. Cholesterol: 115 milligrams
4. Fat: 51 grams
5. Fiber: 8 grams
6. Protein: 37 grams

7. SaturatedFat: 19 grams
 8. Sodium: 1090 milligrams
 9. Sugar: 7 grams
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