



Goulash

Ingredients

- 3 tablespoon [Fustini's Robust SELECT olive oil](#)
- 3 tablespoon [Fustini's Chipotle olive oil](#)
- 1 large onion, diced
- 2 cloves garlic, minced
- 3 tablespoons Hungarian sweet paprika
- 1/2 teaspoon marjoram, ground
- 1 red pepper, all pith removed and small diced
- 1 green pepper, all pith removed and small diced
- 4 Roma tomatoes, peeled, seeded and small diced
- 3 cups beef stock
- salt and pepper
- 2 tablespoons [Fustini's Vinoso Vinegar](#)
- 3 pounds boneless chuck eye beef, boneless, trimmed of fat, and cut into 1-inch cubes
- boiled potatoes, pasta or rice for garnish
- chopped parsley

Directions

Step 1.

Place the olive oil in a large pot and just as it starts to smoke add onions. Caramelize onions over moderately high heat until fully brown and soft. Add garlic and cook one minute. Add paprika, marjoram, peppers and tomato. Add Fustini's Vinoso Balsamic Vinegar and chicken stock and scrape the bottom of the pan with a wooden spoon to deglaze. Bring to simmer and add beef cubes. Cover and cook at a low temperature until beef is very tender - 60 to 90 minutes. Season with salt and pepper and reduce liquid to thicken slightly.

Serve with boiled potatoes, pasta or rice and garnish with parsley.