

PORK PAPRIKASH

Serves 6

While on a 5-day Women's Club trip to Budapest, Hungary, I had this dish in the restaurant. When I sent compliments back to the chef, he invited me into his kitchen to watch how he made it. Marwin Smith

- 1 tablespoon best quality vegetable oil
- 2 pounds lean pork, cut into bite-sized pieces

- 2 cups diced carrots
- 2 cups diced onions
- 3 tablespoons canola oil

- 1 tablespoon minced garlic
- 3 tablespoons best quality Hungarian paprika (the canned Szeged brand is sold in Publix)

- 2 pounds all-purpose potatoes, peeled and cut into chunks
- 3 cups boiling water
- 1 cube Knorr brand pork bouillon
- 1 cube Knorr brand vegetable bouillon

- 2 cups sour cream

- cooked noodles or pasta, warm

1. Over high heat, sear pork pieces until lightly brown but still pink inside. DO NOT OVERCOOK. Set aside to let meat rest.

2. In same pot, also over high heat, sauté carrots and onions in oil for about 5 minutes, stirring at one-minute intervals. Cover and sweat another 3 minutes, or until pieces of carrot and onion just begin to brown in places. Remove from heat, add garlic, cover and let rest 5 minutes. Stir in paprika and blend well. (Removing the pan from the heat prevents the paprika from burning, which can happen easily.)

3. Dissolve bouillon cubes in the boiling water (does not have to be completely dissolved) and add to the vegetables. Add potato chunks, turn heat to high, cover and cook about 20 minutes, or until potatoes are cooked and have absorbed lots of flavor. Remove from heat.

4. Add cooked pork and any accumulated juices, cover, and let sit 5 minutes or so, until meat is warmed. Stir in sour cream gently. Serve over warm cooked noodles.