

Austrian Beef Stew with Paprika and Caraway (Rindsgulasch)

Start to finish: 4 hours (30 minutes active)

Servings: 6

THIS SIMPLE STEW, inspired in part by classic Austrian iterations and in part by Kurt Gutenbrunner's recipe in "Neue Cuisine," derives much of its bold flavor and rich color from sweet and hot paprika, so make sure the paprika you use is fresh and fragrant. For the deepest, earthiest flavor, we recommend seeking out true Hungarian paprika; we use a combination of sweet and hot to achieve just the right degree of spice. Serve with egg noodles, Spätzle or mashed potatoes.

Don't be shy about trimming the chuck roast; removing as much fat as possible before cooking prevents the stew from becoming too greasy. In our experience, the roast usually loses about 1 pound with trimming. To prevent overcooking, don't cut the beef smaller than 1½-inch pieces.

—DIANE UNGER

5 pounds boneless beef chuck roast, trimmed, cut into 1½-inch pieces and patted dry
6 tablespoons Hungarian sweet paprika, divided
Kosher salt and ground black pepper
2 cups low-sodium beef broth
¼ cup tomato paste
4 tablespoons (½ stick) salted butter
1 large yellow onion, finely chopped
2 tablespoons caraway seeds, lightly crushed
½ cup all-purpose flour
1 tablespoon Hungarian hot paprika
3 bay leaves
2 teaspoons dried marjoram (optional)
¼ cup finely chopped fresh dill, plus dill sprigs to serve
1 tablespoon cider vinegar
Sour cream, to serve



A combination of sweet and hot paprika gives our goulash complexity.

■ **Heat the oven to 325°F** with a rack in the lower-middle position. Season the beef with 1 tablespoon of the sweet paprika, 2 teaspoons salt and 1 teaspoon pepper; toss to coat. In a measuring cup or bowl, whisk the broth and tomato paste.

■ **In a large Dutch oven** over medium, melt the butter. Add the onion and 1 teaspoon salt, then cook, stirring occasionally, until the onion is lightly browned, 8 to 10 minutes. Stir in the caraway and flour, then cook, stirring, until the flour begins to brown, 2 to 4 minutes. Stir in the hot paprika and remaining 5 tablespoons sweet paprika and cook until fragrant, about 30 seconds. Slowly whisk in

the broth mixture and bring to a simmer, stirring frequently. Stir in the beef, bay and marjoram (if using), then bring to a simmer over medium-high. Cover, place in the oven and cook for 2 hours.

■ **Remove the pot** from the oven. Uncover and stir, then return to the oven uncovered and continue to cook until a skewer inserted into the meat meets no resistance, another 1 to 1½ hours. Remove from the oven, stir and let stand, uncovered, at room temperature for 15 minutes. Stir in the dill and vinegar. Taste and season with salt and pepper. Ladle into bowls and garnish with dill sprigs. Serve with sour cream. ◆