

Hungarian Pork Stew:

This recipe is from *The Loaf and Ladle*, a small eatery in Exeter, NH

2 – 3 pounds cubed pork
2 – 3 large potatoes
1 large onion
2 – 3 carrots
4 cups chicken stock
1 large green pepper
1 1-pound can tomatoes
1 pound whole mushrooms
½ teaspoon thyme
salt and pepper
1 Tablespoon sweet Hungarian paprika
1 pint sour cream

Simmer the cubed pork starting with cold water to cover. As the meet cooks, skim occasionally. Peel and dice the potatoes, onions, and carrots, and cook in a large pot with the chicken stock. When the meet is tender and the carrots almost soft, combine the two. Halve the green pepper, remove the seeds, and dice. Add to the stew with tomatoes, whole mushrooms, thyme, salt, pepper, and paprika. Simmer for another half hour, stirring from time to time.

Just before serving, stir in the sour cream (or garnish with sour cream after serving).

Serves 6 to 8.