



# Hungarian Mushroom Soup

A row of five orange stars with a small gray outline of a sixth star to the right, indicating a perfect rating of 5 stars.

Prep  
15 m

Cook  
35 m

Ready In  
50 m

The Allrecipes logo, featuring the word "allrecipes" in a stylized orange font with a small yellow exclamation mark at the end.

Recipe By: HAMM

"My family loves soup and this is one of their favorites. It has lots of flavor and is fairly quick to make. It's primarily a mushroom soup but derives a lot of its flavor from other ingredients."

## Ingredients

4 tablespoons unsalted butter	1 cup milk
2 cups chopped onions	3 tablespoons all-purpose flour
1 pound fresh mushrooms, sliced	1 teaspoon salt
500 g	ground black pepper to taste
2 teaspoons dried dill weed	2 teaspoons lemon juice
1 tablespoon paprika	1/4 cup chopped fresh parsley
1 tablespoon soy sauce	1/2 cup sour cream
2 cups chicken broth	

## Directions

- 1 Melt the butter in a large pot over medium heat. Sauté the onions in the butter for 5 minutes. Add the mushrooms and sauté for 5 more minutes. Stir in the dill, paprika, soy sauce and broth. Reduce heat to low, cover, and simmer for 15 minutes.
- 2 In a separate small bowl, whisk the milk and flour together. Pour this into the soup and stir well to blend. Cover and simmer for 15 more minutes, stirring occasionally.
- 3 Finally, stir in the salt, ground black pepper, lemon juice, parsley and sour cream. Mix together and allow to heat through over low heat, about 3 to 5 minutes. Do not boil. Serve immediately.

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## Hungarian Braided White Bread



Prep  
30 m

Cook  
1 h

Ready In  
2 h 30 m

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Recipe By: J.P.K.

"A beautiful loaf to see and even more wonderful to eat."

### Ingredients

- |   |      |                          |
|---|------|--------------------------|
| 1 (.25 ounce) package active dry yeast            | 7 gm | 2 teaspoons salt         |
| 1 3/4 cups warm milk (110 degrees F/45 degrees C) |      | 5 cups all-purpose flour |
| 1 egg yolk  |      | 1 tablespoon poppy seeds |
| 2 eggs  |      | 1 egg, beaten            |
| 2 tablespoons white sugar                         |      |                          |

### Directions

- 1 In a small mixing bowl, dissolve yeast in warm milk. Let stand until creamy, about 15 minutes.
- 2 Mix the egg, egg yolks, sugar, and salt. In a large mixing bowl, combine the yeast mixture with the egg, egg yolks, sugar, salt and 3 cups of the flour; stir until well combined. Add the remaining flour, 1/2 cup at a time, stirring well after each addition. When the dough has pulled together, turn it out onto a lightly floured surface and knead until smooth and supple, about 8 minutes.
- 3 Turn out onto a floured bread board, and cut into 2 equal parts. Form into cylindrical loaves; let rest for 20 minutes. Divide each loaf in half and roll into a long rope for braiding. Fasten the 4 ends together. Braid. End by fastening the ends, and turning each end under the loaf. Place on cookie sheet, and cover with a towel until doubled in size, about 40 minutes.
- 4 Brush risen loaf with a beaten egg and sprinkle with poppy seeds. Bake at 400 degrees F (200 degrees C) for 15 minutes. Reduce heat to 350 degrees F (175 degrees C) and bake for an additional 45 minutes, or until golden brown.

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**Taste of Home**

# Hungarian Short Ribs

**★★★★★**

*This is a special meal in our house—as soon as I get ribs, I know which dish my family will ask me to make. My husband and I have three children, so I've learned to be a versatile cook! —Joanne ShewChuk, St. Benedict, Saskatchewan*

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**TOTAL TIME:** Prep: 15 min. Cook: 2-1/4 hours**YIELD:** 8 servings.

## Ingredients

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2 to 3 tablespoons canola oil

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4 pounds bone-in beef short ribs **1 kg**

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2 medium onions, sliced

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1 can (15 ounces) tomato sauce

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1 cup water

---

1/4 cup packed brown sugar

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1/4 cup vinegar

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1-1/2 teaspoons salt

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1-1/2 teaspoons ground mustard

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1-1/2 teaspoons Worcestershire sauce

---

1/4 teaspoon paprika

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Cooked wide egg noodles

## Directions

**1.** In a Dutch oven, heat oil over medium-high heat. Brown ribs on all sides. Add onions; cook until tender. Combine all remaining ingredients except noodles; pour over ribs. Reduce heat; cover and simmer for 2 to 2-1/2 hours or until the meat is tender. Thicken gravy if desired. Serve over noodles.

**Freeze option:** Freeze cooled rib mixture in freezer containers. To use, partially thaw in refrigerator overnight. Microwave, covered, on high in a microwave-safe dish until heated through, gently stirring and adding a little water if necessary. Serve with noodles.



## Beef in Bay Leaf Gravy



Prep  
30 m

Cook  
3 h

Ready In  
3 h 30 m

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Recipe By: GOURMETFOX

"My grandmother, Margaret Pokorny, immigrated here from what was, then, the Austro-Hungarian Empire. This is one of her recipes which I have adapted for easier cooking. Serve with spaetzle and cucumber salad, and plenty of bread to sop up the gravy."

### Ingredients

4 pounds rump roast **2 kg**

2 carrots, finely chopped

3 stalks celery, finely chopped

1 onion, finely chopped

1 cup white vinegar

2 cups water

1 bay leaf

salt to taste

**1 (16 ounce) container sour cream 450 mls**

### Directions

- 1 In a Dutch oven over medium high heat, sear roast until browned on all sides. Scatter chopped carrots, celery and onions over and around roast. Add vinegar and water, and season with bay leaf and salt.
- 2 Reduce heat to low, and cook for 2 to 3 hours. Remove roast to a cutting board, and slice thinly. Remove bay leaf, then stir sour cream into gravy until blended. Return sliced meat to Dutch oven, and simmer for 15 minutes.

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## Chicken Paprikash II



Prep  
15 m

Cook  
1 h 15 m

Ready In  
1 h 30 m

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Recipe By: SHAELYNBMR10

"Chicken pieces stewed in a sauce mixture including the traditional Hungarian ingredient - paprika - along with other spices and sour cream. This is our family recipe for Chicken Paprikash. Very good on cold days, and good served over dumplings."

### Ingredients

2 tablespoons bacon grease	1 (2 to 3 pound) whole chicken, cut into pieces
1 large onion, chopped	1 cup water
3 cloves garlic, chopped	1 (14.5 ounce) can diced tomatoes
3/4 teaspoon salt	2 tablespoons all-purpose flour
1 teaspoon crushed red pepper flakes	1 (8 ounce) container sour cream
3 tablespoons paprika	

### Directions

- 1 Heat bacon grease in a large skillet over medium heat. Add onion, garlic, salt, red pepper flakes and paprika. Stir together and saute until onion is translucent. Add chicken pieces and pour water over all. Cook over medium heat for 1 hour, adding more water if necessary.
- 2 Stir in tomatoes, reserving liquid. Stir liquid into a medium bowl with flour and sour cream; mix until well blended, then slowly add mixture to chicken, stirring constantly. Cook until mixture is thick.

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**Taste of Home**

# Hungarian-Style Green Beans



☆ ☆ ☆ ☆ ☆

A vacation to Hungary inspired this flavorful side of green beans with paprika and mushrooms. Being a vegetarian, I welcome these tasty ideas. —Sherry Johnston, Green Cove Springs, Florida

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**TOTAL TIME:** Prep/Total Time: 25 min.

**YIELD:** 6 servings.

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## Ingredients

1 pound fresh green beans, trimmed 400 g

1/4 cup butter, cubed 100 g

1/2 pound sliced fresh mushrooms 300 g

1-1/2 teaspoons paprika

2 garlic cloves, minced

3/4 teaspoon salt

## Directions

1. In a large saucepan, place a steamer basket over 1 in. of water. Place green beans in basket. Bring water to a boil. Reduce heat to maintain a low boil; steam, covered, 8-10 minutes or until crisp-tender.
2. Meanwhile, in a large skillet, heat butter over medium-high heat. Add mushrooms and paprika; cook and stir 4-6 minutes or until mushrooms are tender. Add garlic; cook 1 minute longer. Add green beans and salt; toss to coat.

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