



### *Ingredients (serves 2-3)*

500 g beef (I used a cut from shoulder), 100 g smoked bacon, 1 medium onion, 1 red sweet pointy pepper, 1 hot green pointy pepper, 1 tsp hot paprika, 1 tsp sweet paprika, 1 tsp salt, 1 tsp black pepper, 1 tsp marjoram, 1/2 tsp crushed caraway seeds, 150 ml full-fat sour cream, 1 tbsp sunflower oil (possibly not needed, depends on the bacon), water

### *How to*

Finely dice the bacon, fry until it gets reddish and its fat melts. If very little fat melted from the bacon, add a little bit of sunflower oil.

Finely chop the onion and add to the pot, fry until it starts changing colour. Meanwhile cut the meat into thin strips.

When the onion changes colour, add the meat to the pot, stir and sear it. Add the spices, stir occasionally until most of the juice has evaporated.

Add finely chopped pepper, fry a few minutes, then add some water, just barely enough to cover all. Simmer on low heat, with lid on, occasionally stirring, for about 90 minutes.

If it gets too dry, add some water, if it is too watery in the end, turn the heat up and remove the lid to reduce the liquid. Stir in the cream, so you get a thick sauce with meat in it.

Serve with nokedli or other type of noodles.

N. B. Like most stews, this one is also really good when reheated next day.