



# Pfefferpotthast (Peppered Beef Stew)

NORTH RHINE-WESTPHALIA

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## Ingredients

500 g **beef goulash**  
500 g **pork goulash**  
500 g **onions**  
1tsp **salt**  
2 **bay leaves**  
2 **cloves**  
**Pepper, freshly ground**  
1 **glass of capers**  
1 l of **beef broth**  
1 **lemon**  
**Flour**  
**Oil or lard**  
**Sugar**

## Method

Cut the beef and pork into cubes, place in a pan, fry briefly in oil, turning frequently, and add onions. Then deglaze with beef broth, and season the dish with salt and a lot of ground pepper.

Afterwards, let it stew for 90 minutes in a closed pot in simmering beef broth at max. 200° F to soften the meat. Thicken the sauce with mixed flour in between.

There must always be some liquid left in the pot so that the meat does not burn; too much liquid will bring the meat to a boil. At the end, add grated lemon zest, lemon juice, capers, and add sugar to taste. Serve with boiled potatoes and pickles.

**Bon appétit!**



## Wine Recommendation

Dry red wines such as Pinot Noir, Cabernet Sauvignon, Merlot, or Syrah go well with Pfefferpotthast. Generally, however, a Pils (beer) is combined with the dish quite a lot.