

## Pork Goulash, Szeged Style

¼	cup	canola or other vegetable oil, or more as needed
2½	lbs	boneless pork shoulder, trimmed of fat and cut into 1½-inch cubes
2	large	onions, sliced
2	large	cloves garlic, minced
3	strips	thickly sliced good-quality smoked bacon, rind removed and discarded, cut crosswise into 1/8-inch pieces
4	cups	chicken stock or low sodium chicken broth
¼	cup	sweet Hungarian paprika, or more as needed
1	tblsp	hot Hungarian paprika, or more as needed
2		bay leaves
1	32 oz	jar <b>Hoganville Family Farms sauerkraut</b>
1	tblsp	red wine vinegar
		Coarse (kosher) salt, to taste
½	tsp	caraway seeds (optional)
		Sour Cream, for serving (a must have to cool the paprika)

1. Heat 2 tablespoons of the oil in a large, nonstick skillet over medium-high heat. Add enough of the pork to fit into the skillet comfortably and sauté until well browned on all sides, about 3 minutes per side. Remove the pork to a platter and set it aside while you brown the remaining pieces, adding more oil to the skillet, if necessary.
2. Heat the remaining 2 tablespoons oil in a large, nonreactive pot over medium heat. Add the onions, garlic and bacon and sauté, stirring occasionally, until the bacon renders some of its fat but is not browned, about 5 minutes.
3. Add the pork to the pot along with any juices that have accumulated, as well as the chicken stock, both paprikas, and the bay leaves. Bring to a boil over high heat, then reduce the heat to low to maintain a steady simmer. Cook, uncovered, for 45 minutes, skimming off any fat as it rises to the top.
4. Stir in the sauerkraut and red wine vinegar and continue simmering until the sauerkraut is heated through, the flavors are blended, and the pork is very tender but not falling apart, about 20 minutes.
5. Remove the pot from the heat and discard the bay leaves. Season with salt and more paprika, then add the caraway seeds, if desired, and serve. Pass a bowl of sour cream at the table.

From *Staffmeals* by David Waltuck, Chef/Owner of Chanterelle, New York City

Simple, forthright flavors that never fail to satisfy. The combination of sweet and hot Hungarian paprikas make this goulash, which is named for a Hungarian city renowned for paprika, just spicy enough to justify a cooling dollop of sour cream atop each serving.

Serves 8.