

# Authentic Hungarian Beef Goulash Soup

Dexter first helped make this on April 3, 2026.

This recipe originated from advice given to Grandpa Dave regarding the use of crumbled bacon from a chef at a restaurant somewhere near Bellingham, WA. A 2011 recipe from [Allrecipes.com](http://Allrecipes.com) was used as a starting point. Prep: 20min, Cook: 50min, Ready in: 1h, 10 min. Serves: 16.



## INGREDIENTS:

2 pounds boneless beef sirloin steak\*, cut into half-inch cubes  
1 large onion, chopped  
1 large green pepper, chopped  
2 tablespoons olive or vegetable oil\*  
3 medium potatoes, peeled and half-inch cubed  
3 medium carrots, chopped  
4 cups beef broth  
1 cup water  
4 or 5 slices bacon, fried or baked until crispy, cool, dice and hand-crumble into small bits

2 tablespoons paprika\*  
1 tablespoon sugar  
1 teaspoon salt (to taste)  
1/2 teaspoon pepper (to taste)  
1/4 teaspoon cayenne pepper  
2 bay leaves  
1 (28 ounce) can crushed tomatoes  
1 (6 ounce) can tomato paste  
1 (or 2) tablespoons caraway seeds\*  
Sour cream (garnish)  
Red wine vinegar (garnish)

## DIRECTIONS:

1. In a Dutch oven over medium-high heat, cook and stir the beef, onion and green pepper in oil until meat is browned on all sides; drain. Stir in the next 10 ingredients. bring to a boil. Reduce heat; cover and simmer for 25-30 minutes or until potatoes are tender.

2. Stir in the tomatoes, tomato paste and caraway seeds. Crumble the bacon into small bits and add to mixture. Cover and simmer 25-30 minutes longer or until meat is tender. Discard bay leaves. Top each serving with a dollop of sour cream and a splash of red wine vinegar to brighten the flavors.

\*Notes: Round steak can be substituted but needs to be baked for 3 hours at 250°F to tenderize first. Adjust the amount of caraway seeds depending on the freshness and strength. Hungarian paprika may be used for an extra 'kick'. Hot bacon grease can be substituted for oil when frying the beef, onions and peppers.

Photos taken on April 3, 2026

