

Turkey Goulash

Recipe By *Brynie Greisman*



Cooking and Prep:  2
h 25 m

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Passover, Rosh
Hashanah, Sukkot

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

This is a delicious, yet very easy stew to put together using ingredients you have around. It is sweet and appeals to all ages. Serve as is, over rice, or over mashed potatoes.

Ingredients (9)

Main ingredients

- 1-2 onions, cut in half rings
- 2 turkey bottoms or approximately 1 pound (500 grams) dark turkey meat ("hodu adam" in Hebrew)
- 2 potatoes, cubed
- 5 carrots, cubed

- 1/3 cup brown sugar
 - 3 tablespoons lemon juice
 - salt to taste (sprinkle a little)
 - handful of raisins and/or prunes
 - 1/2 a large can (20+ oz./580+ g.) tomato paste, diluted with same amount plus a little more of water OR (15-oz./425-g.) can [Gefen Tomato Sauce](#)
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Start Cooking

Make the Goulash

1. Saute onion until translucent.
2. Cut meat into cubes. Add to pot and brown for 45 minutes.
3. Add the rest of the ingredients and bring to a boil. Cook on low flame for one and a half hours. Mix gently from time to time to ensure that all the meat and veggies are in the sauce. If necessary, add a little water.

Note:

I usually make this in advance and freeze it. However, if I know I'll be freezing it, I omit the potatoes and add cooked potatoes to the pot while warming it up. Remember, also, that you can add more veggies if needed. You might have to add more sauce and seasoning.

Credits

Photography: Daniel Lailah

Styling: Michal Leibowitz