

## Hungarian Goulash

2 pounds Chevon, cubed

5 tablespoons oil

1 onion, chopped

1 garlic clove, minced

1 teaspoon paprika salt

2 tablespoons tomato paste

3/4 cup water

Simmer the onion in oil until tender. Add the paprika.

When onion is brown, add 3 tablespoons water. Stir in the goat meat, remaining seasonings, and tomato paste.

Cover and simmer on medium heat for about 30 minutes.

Add just enough water so the goulash comes out thick but not overly watery. Simmer on low for about 2 hours, stirring often.

Serve over noodles, white rice, or pasta