

(From The Best of Czech Cooking, Brizova: Czech Cookbook. Sept '06)

Cut up 1-1/2 lbs.+ veal shoulder (cubed or 1x1-1/2 in. scallopini).

Lightly brown in 2T+ butter over medium high heat.

Remove veal, add 1 chopped onion, reduce heat, stirring till almost soft.

Sprinkle 2T flour, cook 2 mins., scraping pan, till brown.

Gradually whisk in 2c beef broth, to make smooth roux.

Add 1T paprika, pepper to taste.

Return veal to pan.

(Optional: add 2c cut up tomatoes)

Simmer 5-10 mins. till done.

Remove from heat, add 1c sour cream, stir.

Serve over knaedlike (Czech dumplings), spaetzle (German egg dumplings) or broad egg noodles.

Pilsener Urquel (Czech) beer goes with.