

Budapest Bélszín (Beef Fillet Budapest-style)

Ingredients:

Large onion	2
Tomato	2
Green peas	1 bag
Yellow bell pepper	2
White mushrooms	1 lb
Bacon	8 oz
Goose liver	1 lb
Beef fillet	2+ lbs
Oil	for stew & grill
Beef stock	½ can – as needed
Parsley	1 bunch
Paprika paste	1 tsp
Salt & Pepper	to taste

Directions:

1. Cut bacon & veggies into pieces.
2. Dice onion finely & sweat in pan until translucent...add bacon to pan and fry until crisp.
3. Deglaze pan with some stock, then add sliced peppers, tomatoes, mushrooms and paprika paste.
4. Cook over high heat, stirring continuously until vegetables are browned.
5. Add peas and continue cooking on lower heat until all the vegetables are tender. Season to taste with salt, pepper & parsley.
6. Cut fillet of beef (~ ½" thick) and liver into slices (~ ¼" thick).
7. Heat oil in pan and grill beef about 2 minutes per side – until medium rare.
8. In the same skillet, grill the liver for about 1 minute on each side.
9. Arrange half of the ragout on plate, and place fillet and liver slices on top. Place some more ragout on each of the fillets.