

## BEEF RIB ROAST

### APPLE - DILL PICKLE RELISH

2 to 3-rib beef standing rib roast

Salt and pepper  
Apple-Dill Pickle Relish

Have the market man remove the chine bone to make carving easier. Season. Place fat side up on rack in open roasting pan. Insert meat thermometer so the bulb reaches the center of the thickest part, being sure that the bulb does not rest in fat or on bone. Do not add water. Do not cover. Roast in a slow oven (300° F.) to the desired degree of doneness. The meat thermometer will register 140° F. for rare; 160° F. for medium-done; 170° F. for well done. Allow 18 to 20 minutes per pound for cooking a rare roast; 22 to 25 minutes for medium; and 27 to 30 minutes for well-done. Serve with Apple-Dill Pickle Relish.

#### APPLE-DILL PICKLE RELISH

3 tart medium apples

$\frac{1}{4}$  cup vinegar

1 medium onion

$\frac{1}{4}$  cup sugar

2 small dill pickles

Quarter and core apples. Put apples, onion and pickles through coarse food grinder. Add vinegar and sugar, and mix thoroughly. Yield: approximately 1 $\frac{1}{2}$  cups.

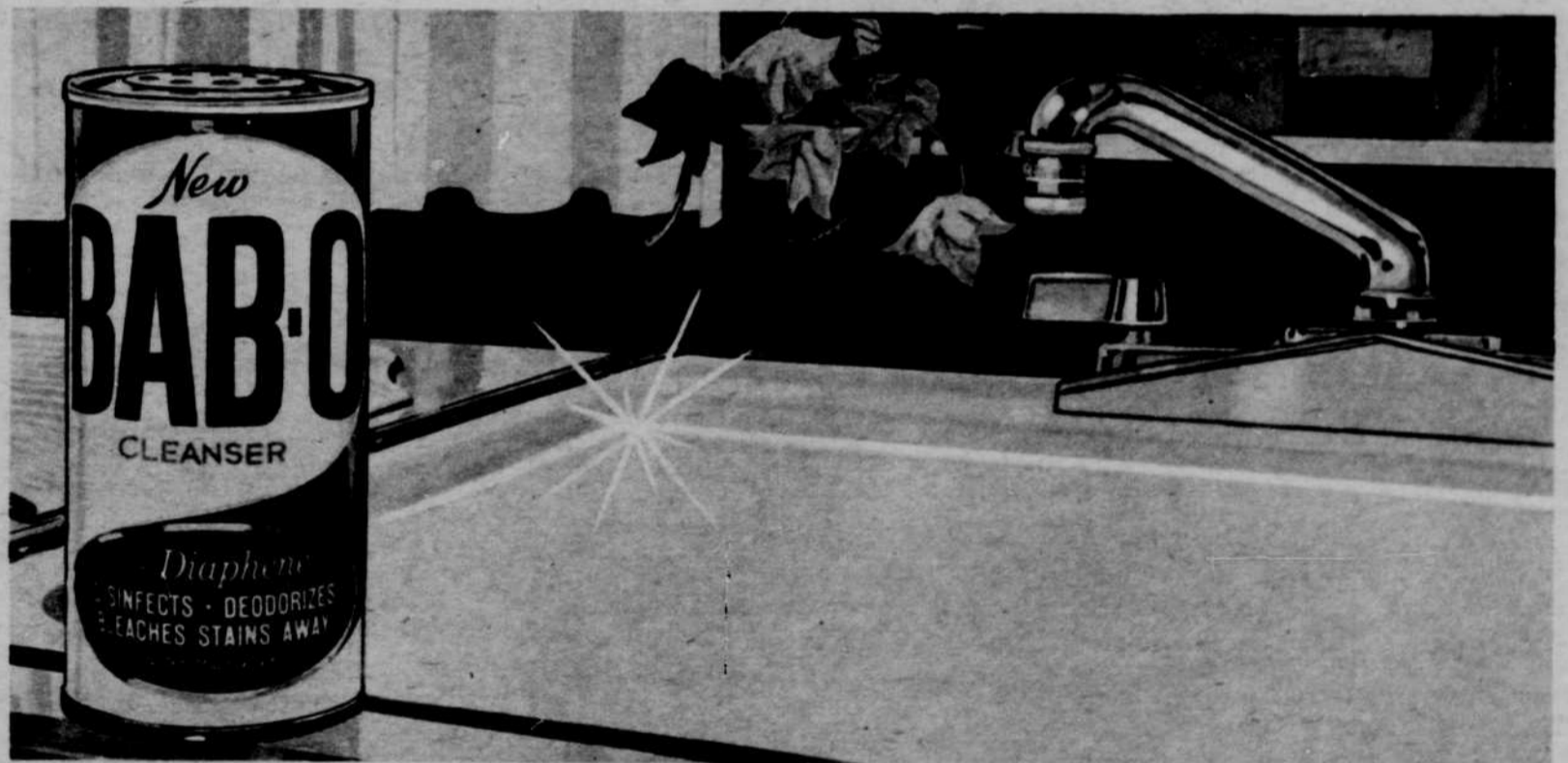


#### SPECIAL HUNGARIAN GOULASH

- $\frac{3}{4}$  pound boneless fresh pork,  $\frac{1}{2}$ -inch cubes
- $\frac{3}{4}$  pound boneless leg of veal,  $\frac{1}{2}$ -inch cubes
- $\frac{1}{2}$  cup flour
- 2 teaspoons salt
- Dash of pepper
- 2 tablespoons shortening
- $\frac{1}{2}$  medium size onion, diced
- $2\frac{1}{4}$  cups water
- 2 medium size bay leaves
- 2 tablespoons tomato paste
- 1 teaspoon paprika
- 2 chicken bouillon cubes
- $\frac{1}{2}$  cup sour cream
- $1\frac{1}{2}$  teaspoons caraway seed
- 1 (1 pound 13 ounce) can sauerkraut ( $3\frac{1}{2}$  cups)
- 6 boiled potatoes

Dredge pork and veal cubes in the combined flour, salt and pepper. Brown cubes in the melted shortening in a medium hot skillet, adding onions when meat is almost browned. Add water, bay leaves, tomato paste, paprika and bouillon cubes. Cover and simmer for approximately 1 hour. Remove bay leaves and blend in sour cream. Combine caraway seed and drained sauerkraut and warm over low heat. Serve meat and gravy over sauerkraut, with a boiled potato alongside. Serves 6.

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