

A Bowl of Red



"Serbian Goulash is a welcome treat after a lengthy shooting session in the field. Lay down that heavy camera bag and warm up to a bowl of red."

Venice Beach with its colorful atmosphere and diverse culture has been the subject of many photo shoots and the destination of photography class and camera club field trips. Not so well known is the fact it also is the home and birthplace of Serbian Goulash. An original recipe passed on by a Bohemian denizen of Venice of the early sixties and selfishly guarded for thirty years is finally made public. Enjoy!

Randy Curtis

Serbian Goulash is Great!

Description: a goulash in a spicy broth that can be served with cornbread or over mashed potatoes.

A dry red wine such as chianti or merlot goes well with this dish.

1-16 oz.can recipe cut tomatoes
1-8 oz. can tomato sauce
1-5" stick pepperoni, sliced
4 each Kosher hot dogs, sliced
1 each green bell pepper, strips
1/2 white onion, sliced
2 cups water
1/2 teaspoon Hungarian paprika
1 dash cayenne pepper
1 1/2 teaspoons chili powder

Add all ingredients to an eight quart stockpot. Stir and bring to a boil, then cover and simmer for one hour, stirring occasionally.
