DENE

Hungarian Placki

Ingredients, Tomato-Beef Sauce:

- 1 pound 90-percent lean ground beef
- ½ cup vegetable oil
- 1 large Spanish onion, diced
- 1 green bell pepper, diced
- 1 red bell pepper, diced
- One 12-ounce diced tomato
- One 12-ounce can tomato puree
- 2 tablespoons paprika
- 1 tablespoon crushed red pepper
- 1 tablespoon minced garlic
- 1 teaspoon cayenne pepper
- Salt and ground pepper

Ingredients Potato Pancakes (left over smashed)

- 2 cups chilled mashed potatoes
- 2 tablespoons vegetable oil
- 2 tablespoons unsalted butter
- ½ cup all-purpose flour, for dredging
- 1 ½ teaspoons kosher salt
- ¼ teaspoon freshly ground black pepper

Method, Tomato-Beef Sauce:

1. Place the ground beef in a large skillet. Brown the ground beef and put on the side.
2. In a different sauté pan, add the vegetable oil and heat.
3. Add the onions and sauté for 2 minutes.
4. Add the green and red bell peppers and sauté for another 2 minutes.

5. Add the canned tomatoes, paprika, crushed red pepper, garlic, cayenne and the browned ground beef.
6. Add salt and pepper to taste.
7. Cover the pan and cook on low heat for up to 1 hour, stirring occasionally.

Method, Potato Pancakes (left over smashed):
1. Divide the mashed potatoes into 8 equal portions. Use your hands to form ½ inch thick patties.
2. Heat the oil with the butter in a large nonstick skillet over medium-high heat until almost smoking.
3. Mix the flour with the salt and pepper in a pie plate.
4. Coat the potato patties in the flour mixture.
5. Add the potato cakes to the pan and reduce the heat to medium-low.
6. Cook until they have formed a golden crust, 15 to 20 minutes. (Peek underneath using a spatula before turning.) Turn and cook the other side until golden brown, about 15 minutes.
7. Season with additional salt and pepper and serve hot.

To serve, place 2 tablespoons of sauce on top of 2-4 pancakes. Garnish with a tablespoon of sour cream and parsley.