

Libzhe

Ingredients

- 2 lbs stewing lamb or beef, cut into 1" cubes
- 3 cups water, divided
- 1/4 cup cooking oil
- 2 onions, coarsely chopped
- 1 Tbsp paprika
- 1 tsp ground cayenne or other hot red pepper
- salt & black pepper to taste
- 2 carrots, cut into thick sticks
- 1/4 cup sour cream
- 3 Tbsp flour

Directions

Lay beef cubes in a saute pan and pour 2 cups of water on them. Cover and cook over medium heat until the water has evaporated, stirring midway.

Add the vegetable oil and fry, stirring occasionally, until golden brown. Add the onion and continue frying until light brown. Stir in the paprika, red pepper, salt and black pepper.

Add the carrots and continue cooking, stirring frequently, until the carrots start to soften. Stir in flour and then the sour cream. Add remaining cup of water, cover, and continue cooking until the sauce is very thick.