

"BAUERNGRÖSTL"

FARMER'S FFAST

You need:

- ° 400g cooked beef
- ° 1/2 bay leaf
- ° 300g waxy potatoes
- ° 1/2 te<mark>aspoon</mark> marjoram
- ° 1 finely chopped onion
- ° pepper and salt
- ° 2 tabl<mark>espo</mark>ons oil
- ° 40g butter
- ° 200ml meat soup
- ° parsley

And this is how you make it:

Boil the potatoes with the skin, peel them while still hot, let them cool down, then cut them into slices. Heat the oil and fry the finely chopped onion in it. Cut the boiled beef into thin slices, put them into the pan, stir, salt and pepper. Add marjoram, bay leaf and the potatoes, roast everything well, add butter. Pour a little meat soup on it, stir and serve.