

## WILD GAME GOULASH

A recipe by Chef Kurt Boucher, Café Rendezvous,  
History Colorado Center

### Ingredients

- 4 tbsp. sunflower or canola oil
- 2 yellow onions, chopped
- 1 1/2 lbs. game, trimmed and cut into 1/2" cubes
- Kosher salt and freshly ground black pepper, to taste
- 1/4 cup sweet paprika
- 2 tsp. dried marjoram
- 2 tsp. caraway seeds
- 2 cloves garlic, finely chopped
- 2 medium carrots, cut into 1/2" cubes
- 2 medium red bell peppers, cut into 1/2" cubes
- 1 1/2 lbs. medium new potatoes, peeled and cut into 1/2" cubes
- 2 cups red wine
- 2 cups of game stock or beef stock
- 1 cup of diced tomatoes, cored and chopped

### Directions

1. Heat oil in a 5-qt. dutch oven over medium heat. Add onions, cover, and cook, stirring occasionally, until soft and translucent, about 10 minutes. Increase heat to high. Add game and season with salt and pepper. Cook, uncovered, stirring only once or twice, until the meat is lightly browned, about 6 minutes. Stir in paprika, marjoram, caraway, and garlic and cook until fragrant, about 2 minutes. Add carrots, peppers, stock, wine, diced tomatoes & potatoes. Bring to a boil; reduce heat to medium. Simmer, covered, until the beef is nearly tender, about 40 minutes.

2. Season with salt and pepper to taste and serve with potato pancake & creme fraiche, if you like.

Serves 4–6.

Kurt Boucher is the Executive Chef of Café Rendezvous and Cater Rendezvous at the History Colorado Center. Before coming to the History Colorado Center he was a restaurant owner and personal chef. Chef Boucher was also an Iron Chef America contender and battled Bobby Flay.

This recipe is inspired by *Living West*, a groundbreaking 7,000-square-foot exhibit exploring the dynamics between the people of Colorado and their state's extraordinary environment on view at the History Colorado Center.

This dish will be a featured special at Café Rendezvous in the History Colorado Center.

Café Rendezvous and Cater Rendezvous are operated by KM-SSA, a family owned and operated company that offers food service to cultural attractions around the United States. The chef-driven company focuses on top trends and cool ideas, and uses only the best ingredients.