

Sour beef (For 4 person)

<u>Meat</u>	800 g beef (shoulder)
<u>Vegetables</u>	1 small onion 1 Celery 1 carrot
<u>Condiments</u>	4 peppercorns, crushed 1 bay leaf salt
<u>Marinade</u>	50 ml red wine vinegar 100 ml oil 1 onion cut into small slices 2 tablespoon chive, sliced pepper salt

- Give the beef in lightly boiling water and let cook for about three hours.
- Halve the onion and fry in a frying pan until the onion is brown, than give it to the meat.
- Clean the celery and carrots and cut into small pieces and but them to the meat.
- Cooking at the boiling point.
- Give 30 minutes before end of cooking the peppercorns and bay leaf into the pot and let it continue.
- But the meat out from the soup and let it cool in cold water.
- In the meantime make the marinade. Mix the red wine vinegar with salt, pepper and a little cold meat soup, let the oil slowly flow into and mix and spice it.
- When the meat is cold than cut it into slices, place on a plate and sprinkle with the marinade and pour over with chives and serve.

