



BEEF GOULASH

- 8 Onions
- 1/3 Cup Fat
- 3 Pounds Beef Chuck Roast
- Vinegar
- Savory
- 1 Teaspoon Salt
- 1/2 Teaspoon Paprika

DIRECTIONS

1. Cook onions slowly in fat.
2. Cut beef into cubes and sprinkle with vinegar and savory.
3. Add salt, paprika, and beef to the cooked onions.
4. Cover tightly and simmer for 2 hours.
5. Serve with egg noodles.