



HUNGARIAN BEEF STEW

- 5 Onions, Sliced Thin
- 6 Tablespoons Butter
- 2 Pounds Beef, Cut Into Strips or Chunks
- 1/2 Teaspoon Salt
- Dash Marjoram
- 1/4 Teaspoon Pepper
- 1 Clove Garlic, Mashed
- 3/4 Cup White Wine
- 1/2 Pound Bacon, Chopped
- 2 Cups Sour Cream

DIRECTIONS

1. Sauté onions and bacon in butter until tender.
2. Add meat, salt, marjoram, pepper, garlic and wine.
3. Simmer until meat is nearly tender, about 1 hour.
4. Stir in sour cream and continue cooking until meat is tender - 15 to 30 minutes longer.
5. Serve over egg noodles.