



BEEF GOULASH

- 2 Pounds Stewing Beef, Cubed
- 1/4 Cup Butter
- 1 1/2 Cups Chopped Onion
- 1 Cup Stock
- 1 Bell Pepper, Diced
- 1 Teaspoon Salt
- 2 Teaspoons Paprika

DIRECTIONS

- 1. Melt butter in a heavy stockpot.
- 2. Brown meat on all sides.
- 3. Add onions and sauté until transparent.
- 4. Add stock, bell pepper, salt and paprika.
- 5. Use just enough stock to keep meat from scorching, adding more as necessary.
- 6. Cover and simmer for 1 1/2 hours.
- 7. Serve over noodles.