

# **Bohemian Beef Dinner**

written by The Recipe Exchange | February 11, 2014

## **Ingredients**

3/4 cup all-purpose flour  
1 tsp. salt  
1/4 tsp. pepper  
2 lb. beef stew meat, cut into 1-inch pieces  
2 tbsp. cooking oil  
2 md. onions, chopped  
1 clove garlic, minced  
1 tsp. dill weed  
1 tsp. caraway seed  
1 tsp. paprika  
1/2 cup water  
1 cup sour cream  
1 jar (27 oz.) sauerkraut  
Additional paprika

## **Directions**

In a bowl or plastic bag, combine flour, salt and pepper. Add beef; dredge or shake to coat. In a Dutch oven, brown the beef, half at a time, in oil; drain. Add onions, garlic, dill, caraway, paprika and water. Cover and simmer for 2 hours or until meat is tender, stirring occasionally. Stir in sour cream; heat through but do not boil. Heat sauerkraut. Drain and spoon onto a serving platter. Top with the beef mixture. Sprinkle with paprika.