

Hungarian Goulash

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Ingredients

2-1/2 lb. stewing beef, cut up
4 tbsp. hot fat
1 cup sliced onions
1 clove garlic, minced
3/4 cup ketchup
1 tsp. vinegar
1 tbsp. brown sugar
2 tsp. paprika
2 tsp. salt
2 tbsp. Worcestershire sauce
1 tsp. dry mustard
3 cups water

Directions

Brown beef with hot fat. Add sliced onion and garlic. Mix together and add catsup, vinegar, brown sugar, paprika, salt, Worcestershire sauce, dry mustard and water. Cover and simmer 2-1/2 hours. Thicken with 2 tbsp. flour in 1/4 cup water. Serve with noodles or rice.