

BABI'S BEEF GOULASH

4 to 5 pounds top round, cut into 1" cubes.

¼ pound butter, margarine

or duck fat, (best flavor)

3 large onions, chopped

1 teaspoon caraway seed

½ teaspoon garlic powder

2 chicken and 3 beef bouillon cubes.

3 tablespoons sweet paprika

1 quart hot water.

Salt and pepper

3 to 4 tablespoon flour mixed in

1-cup cold water.

Use a large pot. Fry onions in fat until soft but not brown. Add meat and seasonings, mix and cover pot. Simmer about 1-½ hour to 2 hours or until meat is soft. Add hot water, bring to a light boil and stir in flour mixture. Cook while stirring for about 5 minutes.

Serve with wide noodles in bowls with rye bread for dipping.

VARITATIONS;

- Add more flour mixture for a thicker gravy.
- Add 1 pound sliced fresh mushrooms when cooking meat or reconstituted dry mushrooms.
- Add rinsed and drained sauerkraut to meat.
- Add 2 cups sour cream before serving. Do not boil at this time.