

Hungarian Goulash Recipe

Required:	
Ingredients:	2 lb beef tips, 2 inch cubes 2 tsp paprika 1 small onion 1-1/2 tsp salt 3 Tbsp vegetable oil 1/4 tsp pepper 1 can whole tomatoes 1 cup sour cream 4 oz whole mushrooms 2 Tbsp flour
Notes:	main course
Instructions:	Preheat Dutch oven to 325 degrees. Add oil. Brown beef tips and onion in oil. Add whole tomatoes, mushrooms and seasonings. Cover and simmer 1.5 hours, until meat is tender, stirring occasionally. Blend flour and sour cream. Gradually stir into meat mixture. Heat to serving temperature. Serve on noodles or macaroni.