

# Hungarian Goulash

Notes

- 2 lbs..... Beef stew meat
- 3 ..... New Red potatoes, cut  $\frac{3}{4}$  in chunks
- 3 ..... New Yukon potatoes, cut  $\frac{3}{4}$  in chunks
- 1 ..... Onion
- 2 ..... Carrots
- $\frac{1}{4}$  cup..... Flour all-purpose
- 1 tbsp..... Paprika
- 1 (14 oz can) . Beef broth
- 1  $\frac{1}{2}$  cup..... Peas
- $\frac{1}{2}$  cup..... Sour cream
- Salt n Pepper (to taste)

1. Cut up beef and brown in a skillet for 6 to 8 minutes seasoning with salt n pepper.
2. Chop remaining ingredients and place them along with beef except Peas and Sour cream in a slow cooker.
3. Cook on Low heat setting 7  $\frac{1}{2}$  hours, add broccoli and basil in a slow cooker cook additional  $\frac{1}{2}$  hour.