

Beef & Beans Paprikash

Serves 8

Ingredients:

1 pound dried red beans

1 bay leaf

6 cups water

1 clove garlic, crshed

¼ teaspoon baking soda

2 teaspoons salt

¼ cup oil

1 tablespoon tomato paste

1 cup chopped onion

4 teaspoons Sweet Hungarian Paprika

2 pounds beef stew meat, ½" cubes

2 cups sour cream

Wash beans & place in 4-quart kettle. Add water, bring to boil rapidly & boil 2 minutes. Remove from heat, stir in baking soda, cover & let stand 1 hour (or soak beans in water overnight).

Heat oil in skillet, add onion & cook until tender, not browned. Remove onion & set aside. Add beef to oil & brown on all sides. Bring beans to a boil again & add onion, meat, bay leaf, garlic, salt, tomato paste & paprika. Bring to boil again, cover, reduce heat & simmer for 2 hours.

Just before serving, slowly bring to a boil, adding a little water, if necessary. Stir in 1½ cups of sour cream & simmer for 10 minutes. **Do not boil.** Remove to serving dish & swirl remaining sour cream over mixture. Sprinkle lightly with paprika.