

Beef Paprika

Ingredients

- 1/4 cup shortening
- 2 pounds lean beef chuck, trimmed and cut into 1 inch cubes
- 1 cup chopped onion
- 1 clove garlic, minced
- 3/4 cup ketchup
- 2 tablespoons Worcestershire sauce
- 1 tablespoon brown sugar
- 2 teaspoons salt
- 1/2 teaspoon mustard powder
- 2 teaspoons paprika
- 1 1/2 cups water
- 2 tablespoons all-purpose flour
- 1/4 cup water

Directions

1. Melt shortening in large skillet over medium high heat. Add meat, onion, and garlic; cook and stir until meat is browned.
2. Stir in ketchup, Worcestershire sauce, brown sugar, salt, paprika, mustard and 1 1/2 cup water. Reduce heat, cover, and simmer 2 to 2 1/2 hours.
3. Blend flour and 1/4 cup water. Stir into meat. Heat to boiling, stirring constantly. Serve hot.