

Paula Deen's Goulash (the best EVER)

Ingredients

- 2 lbs lean ground beef
- 2 medium yellow onions, chopped
- 3 cloves garlic, chopped
- 3 cups water
- 2 (15 oz) cans tomato sauce
- 2 (15 oz) cans diced tomatoes
- 2 tablespoons Italian seasoning (I didn't use this)
- 3 bay leaves (I didn't use this either)
- 3 tbsp soy sauce
- 1 tbsp Paula Deen's House Seasoning (Again, didn't use this in mine)
- 1 tbsp salt
- 2 cups elbow macaroni
- *I added garlic powder, seasoning salt, and a little pepper to mine.



Instructions

1. In large pot, cook ground beef over medium heat until browned, spoon off any extra grease.
2. Add onion and garlic, saute until transparent.
3. Add 3 cups of water, tomato sauce, diced tomatoes, all seasonings, soy sauce, and bay leaves (if you choose to use them). Allow to simmer for 15-20 minutes.
4. Add macaroni and allow to simmer an additional 20 minutes or until tender. Remove bay leaves before serving.

Recipe by A Southern Girl at <http://asoutherngirl.com/paula-deens-goulash-the-best-ever/>