

Bailey Family Goulash

via The Redheaded Princess

Ingredients

1 lb. ground beef
1 small onion diced
1 can whole peeled tomatoes
2 T. chili powder
1 tsp. garlic powder or 1 clove garlic minced or pressed
salt and pepper to taste
onion powder to taste (optional)



1. Fill a pot with water and add salt. This quickens the boiling time. Cover with a lid.
2. Next, get your large skillet on the oven and turn the heat on medium to med-high.
3. Dice up the onion and add it and the ground beef to the pan. Begin browning the meat and add chili powder (I use two palms-full), salt & pepper, garlic, and onion powder (if desired)
4. Drain the oil from the meat into a heat-proof container. Then add the can of tomatoes. I use a potato masher and sort of stab each tomato gently then begin to mash. This prevents tomato juice from squirting me. Stir to mix and turn low to simmer for about 10 minutes.
5. When water in the pot begins to boil, add the macaroni. I use about half of a regular sized box. Keep lid off because the starchy water will boil over otherwise. Drain and add pasta back to the skillet. Cook for a couple minutes after mixing together

