

VIENNESE GOULASH SOUP

1 lb beef or veal stew meat, in 1" cubes

2 tbsp butter

1 large onion, diced

1 1/2 tsp sweet paprika

1/2 tsp hot paprika

1/2 tsp salt

1/8 tsp pepper

3 1/2 - 4 c. chicken broth

1 (16 oz) can diced tomatoes

2 potatoes, peeled & cut in cubes

Saute onions in 1 tbsp butter until soft. Remove from pan. Add meat & the remaining butter. Brown on all sides. Return the onions to the pan and add all the remaining ingredients.

Cook 20 minutes in pressure cooker.