

## Goulash



2 cups Elbow macaroni  
2 Tbsp. Margarine  
1 lb. Hamburger  
½ cup Chopped onions  
½ cup Chopped green peppers  
1- 8 oz can V8 Juice  
3 tsp. Salt  
Pepper  
½ Tbsp. Chili powder  
½ cup Catsup  
1 can Diced tomatoes

Bring 2 cups of elbow macaroni to a boil in water. Boil for two minutes. Remove from heat, cover, and let stand 8 min. Drain. Add 2 tbsp for margarine.

Cook one pound of hamburger, ½ cup of chopped onions, and ½ cup chopped green peppers together until hamburger is browned. Add 8-oz can of V8 juice, 3 tsp of salt, pepper to taste, ½ tbsp chili powder, ½ cup catsup, and 1 can diced tomatoes. Simmer for about 20 to 30 min.

Serve over macaroni.

Recipe submitted by  
**Dan Eakes**  
Managing Partner



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