

Hungarian Goulash

Ingredients

1 Tbs.	Canola Oil
1 medium	Onion (chopped)
6 cups	Tomatoes (canned)
1 cup	water
3 Tbs.	Chili Powder
1 Tbs.	Paprika
1 tsp.	Salt
½ tsp.	Cumin
2 cloves	Garlic (minced)
2 tsp.	Sugar
2 cups	Vegetarian Burger
1 Tbs.	Honey
1½ cup	Great Northern Beans
1½ cup	Dark Red Kidney Beans
4 cups	Elbow Macaroni (cooked)



Directions

In large stock-pot; sauté onion until clear. Add burger, cumin, chili powder, paprika, and fresh garlic and continue to sauté another five minutes. Add all other ingredients except for macaroni. Simmer on low for one hour then add macaroni. Serve hot!

Yield: 12 cups