

Beef Tenderloin Tips with Caraway and Marjoram

Credit: Virginia Chaney, Central Ohio Unit

Keywords: Caraway, beef, marjoram, main dish

1½ pounds beef tips
¾ cup chopped onion
¼ cup butter
1½ tsp caraway seed
1 Tbsp fresh marjoram
2 cloves garlic, minced
2 cups water
3 Tbsp paprika
4 Tbsp catsup
1¼ tsp salt
6 hot boiled potatoes
3 hard--- boiled eggs, sliced
Fresh parsley for garnish

Sauté onion in butter; add beef, caraway, marjoram, garlic, salt, and 2 cups water.

Bring to a boil, cover, and simmer 1 hour or until meat is tender.

Combine paprika, catsup and 2 Tbsp water.

Add to meat and simmer another 10 minutes.

Serve in a casserole with whole boiled potatoes and egg slices, garnished with chopped fresh parsley.