

## Campfire Goulash 57



When I first saw this recipe I thought, aha, a perfect one pot meal for camping. Now that I've made it, it is so amazingly good that I will be making this anytime. Kids will love it and the Heinz 57 Sauce gives it a sharp tanginess that adults will savor. Call it American Chop Suey with a kick. Saute the beef and onions, drain, then mix in the rest of the ingredients. It's just that simple. And the best part is you don't even have to precook the macaroni. It took a good 30 minutes to cook with 18 coals on the lid and whatever you used to brown the beef on the bottom. Give it a stir halfway through. Add some chopped green pepper for a little crunch and color. I promise you, clean up will be easy because there won't be a morsel left in the bottom of your dutch oven. This is from [Nancy's Kitchen](#).

### Campfire Goulash 57

- 1 pound ground beef
- 1/4 cup Heinz 57 sauce
- 1/2 cup chopped onion
- salt and pepper to taste
- 2 cups water
- 1 teaspoon sugar
- 1-14 oz can diced tomatoes with juices
- 1 cup uncooked elbow macaroni

Lightly spray a 10 inch dutch oven.

Brown ground beef and onion over a full compliment of coals. Drain excess fat.

Stir in rest of ingredients. Cover, bring to a bubble and simmer for 30 minutes or until macaroni is tender and most of the liquid has been absorbed. Stir halfway through cooking time. Serves 4.



Brown beef and onion



Add rest of ingredients and stir



Ready when macaroni is tender and liquid is absorbed

