



Hungarian Chicken Paprikash

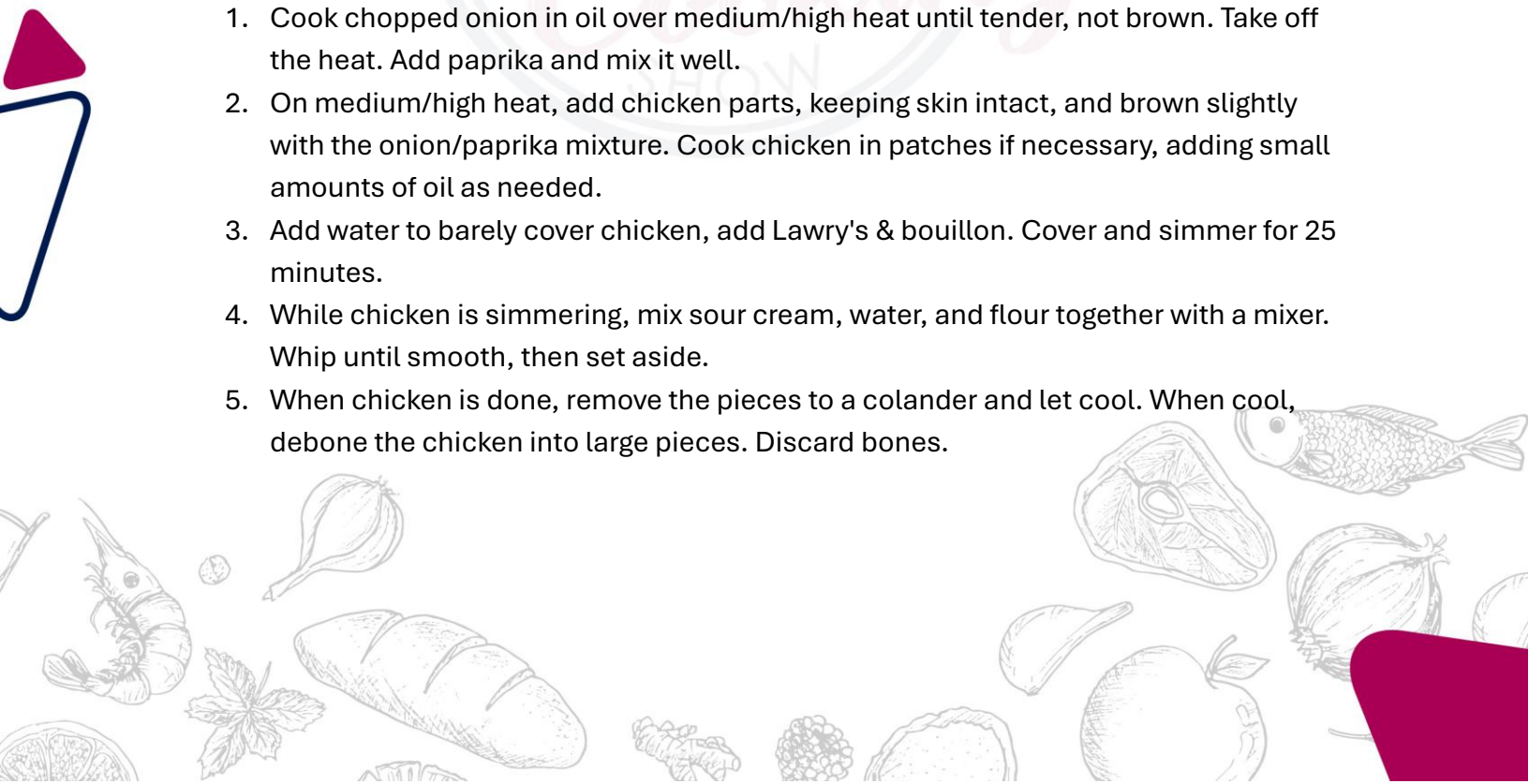
PREP: 30-40 min

INGREDIENTS:

- 3 Tbsp. vegetable oil
- 1 Vidalia onion
- 1 whole cut up chicken (skin intact) or equivalent pieces
- 2+ Tbsp. sweet paprika
- 3 cubes chicken bouillon (1 per cup water)
- 3 tsp. Lawrey's seasoning salt
- 1 pt. sour cream
- 1 cup water
- 4 Tbsp. all-purpose flour (or more to make thicker)
- 4 eggs
- 3 cups water
- 6 cups all-purpose flour
- Salt

RECIPE INSTRUCTIONS:

1. Cook chopped onion in oil over medium/high heat until tender, not brown. Take off the heat. Add paprika and mix it well.
2. On medium/high heat, add chicken parts, keeping skin intact, and brown slightly with the onion/paprika mixture. Cook chicken in patches if necessary, adding small amounts of oil as needed.
3. Add water to barely cover chicken, add Lawry's & bouillon. Cover and simmer for 25 minutes.
4. While chicken is simmering, mix sour cream, water, and flour together with a mixer. Whip until smooth, then set aside.
5. When chicken is done, remove the pieces to a colander and let cool. When cool, debone the chicken into large pieces. Discard bones.





6. Slowly add the broth mixture into the sour cream mixture a little at a time until the desired consistency is achieved, stirring constantly to incorporate into the sour cream mixture. Only add enough to keep the mixture a thick sauce.

Dumplings:

1. Bring a large pot of water to a boil.
2. With a mixer, combine eggs, water, flour, and salt. Mix together to form a soupy dough.
3. Scrape dough into boiling water one spoonful at a time--we like large dumplings, so add dough to make your desired size.
4. After dumplings are added to water, cook for about 7 minutes until they rise to the surface. Remove into a colander, drain, and rinse.
5. Serve the chicken and sauce over the dumplings, sprinkling with paprika over the top. Enjoy.

