

Chicken Paprika

Chicken paprika is a good example of how a New World ingredient (peppers in the form of paprika), mixed with an Old World food (chicken and sour cream), created a Hungarian national dish. Paprika can be bought in various grades from mildly sweet to really spicy. A Dutch oven works well for preparing this dish.

Ingredients

(1) 2 1/2 lb. young chicken
1 cup onion, chopped
1 1/2 Tbs. butter
1 1/2 Tbs. oil
2 tsp. to 2 Tbs. mild paprika
2 cups chicken stock
1 tsp. flour
1 cup sour cream

Utensils

knife and cutting board
measuring cup
measuring spoons
deep, heavy skillet with lid
spoon
fork
spatula

This dish is seasoned to taste. Cut the chicken into joints. The butcher can do this for you. Make the chicken stock. Good chicken stock or bouillon can be bought in the store. Peel and chop the onion. Stir the flour into the sour cream. The dish can be prepared up to this point in advance. In the heavy skillet or Dutch oven melt together the butter and oil on the stove over medium high heat. Add the onions and paprika. Reduce the heat to low and simmer until the onions are golden brown. Stir the onion mixture with the spatula so that it doesn't stick to the bottom of the pot. Add the salt and stock. Bring a boil and add the chicken pieces. Cover with the lid and simmer 1 hour or until the chicken is tender. Slowly stir in the sour cream mixture. Heat the chicken an additional 5 minutes, but do not let it boil or the sour cream will curdle. Serve hot over noodles, rice, or potatoes.