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Hungarian Chicken Paprikash

- 3/4 Cup flour
- 4 1/2 Tbsp Hungarian paprika
- 1 1/2 Tsp salt
- 1 1/2 Tsp pepper
- 1 1/2 Lbs. chicken pieces (breasts, legs, or thighs, with bones)
- 4 1/2 Tbsp vegetable oil
- 1 1/2 Cups chopped onion
- 1/4 Tsp ground red pepper (cayenne)
- 3 Cups chicken broth
- 1 1/2 Cups sour cream

- 1) Combine flour, 2 tbsp paprika, salt and pepper.
- 2) Dredge chicken pieces in flour mixture.
- 3) Reserve left over flour.
- 4) Add oil to large Dutch oven.
- 5) Heat oil over medium high heat.
- 6) Add chicken and brown on both sides, about 10 minutes.
- 7) Remove chicken from pot.
- 8) Add little oil to pot (if bottom appears to be too dry).
- 9) Add onion, red pepper, 1 tbsp paprika, and salt.
- 10) Sauté until onion is tender, about 2 minutes.
- 11) Return chicken to pot, and add enough chicken broth to cover.
- 12) Bring to boil, reduce heat, cover, and simmer about 30 to 45 minutes, until chicken is done.
- 13) Remove from heat and let paprikash cool down.
- 14) Combine reserved flour and 1/2 cup sour cream.
- 15) Add small amount of liquid from pot into flour mixture and stir with whisk until smooth.
- 16) Add mixture to pot, stirring constantly.
- 17) Simmer 5 minutes.
- 18) Let cool down again and add remaining sour cream, stirring constantly.
- 19) Sauce should be a very pale orange color (almost white).
- 20) Cook about 1 minute until heated.
- 21) Serve over homemade Hungarian nokedli (spaetzel), wide egg noodles, or cooked cavatelli.

Makes 6 Servings

