

Chicken Paprikash – Washington Post, October, 2006

2 Tablespoons light olive oil
4 onions, sliced
¼ cup sweet Hungarian paprika
2 chickens, cut into 8 serving pieces each
1 cup chicken stock
8 ripe plum tomatoes, peeled and finely diced
12 oz. mushrooms, sliced
Salt, to taste
1 cup sour cream
2 Tablepoons all purpose flour

Noodles, for serving

Heat oil in large Dutch oven over low heat. Wilt onions over low heat for 10 – 15 minutes. Do not brown.

Sprinkle with the paprika and cook, stirring, for 1 minute.

Add the stock, tomatoes, mushrooms, and chicken. Bring to a boil. Reduce heat and simmer 50 minutes, stirring occasionally.

While the chicken is cooking mix the sour cream and flour together in a small bowl. Set aside.

When the chicken has cooked for 50 minutes, remove to a bowl. Cook the sauce over medium heat, uncovered, for 10 minutes to reduce slightly.

Pour ½ cup of the sauce into the sour cream mixture and whisk until smooth. Slowly whisk into the sauce pot. Adjust seasonings.

Return chicken to pot, covering well with the sauce. Heat through, and serve over noodles.

Serves 6