

Imperial Chicken Paprika

Ingredients

- 4-5 lbs chicken parts
- salt to taste
- 2-3 Tbsp fat (rendered bacon or chicken fat, lard or butter)
- 2 onions, finely chopped
- 2 Tbsp sweet Hungarian paprika
- 1 1/4 cup sour cream
- 1 Tbsp flour

Directions

Pat chicken dry and season with salt to taste

Heat fat on a saute pan over medium heat. Add the chopped onions. Season with salt to taste. Sauté, stirring occasionally, until the onions are soft and golden. Turn off heat and stir in the paprika. Turn the heat back on to medium, and add the chicken parts. Stir to coat the chicken with the onion. Cook, turning as needed, until lightly brown. Add 2 cups water, reduce heat to medium low and simmer for 30 minutes - stirring every 10 minutes.

Meanwhile, mix the sour cream and flour together in a bowl. When the chicken is ready, add 1 ladle of the broth from the chicken to the bowl with the sour cream and mix well. Stir this mixture into the broth with the chicken. Continue cooking until the chicken is cooked through and the sauce has thickened.

