



## CHICKEN PAPRIKA

- 1 Fryer Chicken
- 1 1/2 Tablespoons Butter
- 1 1/2 Tablespoons Vegetable Oil
- 1 Cup Finely Chopped Onion
- 2 Tablespoons Hungarian Paprika
- 1/2 Teaspoon Salt
- 2 Cups Chicken Stock
- 2 Teaspoons Flour
- 1 Cup Sour Cream

## DIRECTIONS

1. Cut chicken into pieces.
2. Melt butter and vegetable oil in heavy stock pot or Dutch oven.
3. Add onions and paprika and simmer until glossy.
4. Add salt and chicken stock.
5. Once boiling, add chicken.
6. Simmer and cook covered for 1 hour.
7. Stir flour into sour cream.
8. Slowly add it to the pot and simmer for 5 minutes.
9. Serve over egg noodles.