

# CHICKEN PAPRIKASH

## Ingredients:

**2 LB DARK MEAT ON BONE, BONELESS, OR BREAST**

**1 WHOLE SPANISH ONION DICED**

**2 CLOVES OF GARLIC**

**SALT, PEPPER, 1/4 cup HUNGARIAN PAPRIKA**

**2 tablespoons CHICKEN BASE**

**2 cups FLOUR**

**1/4 cup OIL**

**3 cups MILK**

**1 1/2 pints SOUR CREAM**

**Boil chicken on the bone clean off the bone and save the stock for your base.**

**Cut chicken into random pieces then fry in oil with the chopped onions and garlic, add a dash of salt and pepper then let simmer for 10 min or until chicken is golden brown. Add chicken base, and paprika to the chicken stock you saved let simmer for 20 min.**

**In a separate bowl blend the flour, milk and sour cream. When blended add the mix to the chicken broth stirring occasionally until it thickens a bit.**

## ***Spätzle/dumplings***

### Ingredients:

**4 cups flour**

**2 cups water**

**2 eggs**

**Light salt and pepper**

**Blend flour, water, and eggs. Dump the batter on a plate or from the bowl scrap a teaspoon drop sized pieces into boiling water when they float they are done. Rinse and serve.**

**Place the spätzle in a bowl then top with the chicken Paprikash... delicious!**