

# Chicken Paprikás

## Ingredients:

- 3 Tbsp oil or lard
- 1 medium chicken (no 18), cut into pieces
- 1 Lge or 2 small diced onions
- 250ml chicken stock
- 300ml sour cream
- 1 Tsp salt
- Lge pinch of black Pepper
- 3 Tbsp sweet paprika
- 2 Tsp cornflour
- 1 Tsp of hot paprika or cayenne pepper (if you don't like too much heat only use a half Tsp)
- 8 cloves of garlic flattened and diced finely

## Method:

In a large heavy pot, gently brown chicken in oil or lard for 3 to 5 minutes. Remove chicken from pot and set aside then sauté onions and garlic in the pot juices until translucent remove from heat and add the sweet and hot paprika, combine well. Return chicken and juices to the pot with salt, pepper and stock. Simmer for approximately 20-25 minutes or until chicken is done then remove chicken and keep warm.

Reduce the liquid in the pot by half over medium heat and then remove from heat and stir through sour cream, the sauce should be a glossy orange colour and thick enough to mark with a spoon, if not, slowly add cornflour and cook until thickened. Now return chicken to the pot and slowly heat through. Serve with Nokedli (Hungarian Dumplings), or boiled jacket potatoes