

# Chicken Paprika Stew

## Ingredients:

- 2 chopped onions
  - 3 Tbsp oil or lard
  - 4 Tbsp Hungarian sweet paprika
  - 2 Tsp salt
  - 2 Tsp sugar
  - Lge pinch of black pepper
  - 2 440gm cans of crushed tomatoes
  - 1 Tbsp tomato paste
  - 1 bay leaf
  - 500ml water
  - 1 Lge (no 20) chicken, cut into pieces, use neck and back.
- Remove excess fat and loose skin.

## Method:

In a large heavy pot sauté onions in oil or lard until translucent remove from heat and add paprika, combine well. Mix sugar, canned tomatoes and tomato paste. Add chicken, salt and pepper to the pot and brown without burning, say, 10 minutes. Now add tomato mixture, water and bay leaf cover the pot and allow to simmer gently until done, approximately 50 to 60 minutes. Taste when done and add more seasoning if desired.

If you find the sauce too liquid (I prefer it that way), you can add 2 Tsp cornflour stirred slowly into the sauce and cook to thicken for about 2 minutes. Serve over Nokedli (Hungarian dumplings) and enjoy with a glass of Fish Cage Verdelho, perfect.