

Chicken Paprikash by Becky Hardy

Ingredients:

- 3 Tbsp vegetable oil
- 1 Sweet vidalia onion, chopped
- 1 Whole cut up chicken (skin intact) Skinned Chicken Breast are fine
- 2 Tbsp sweet paprika or Smoky Flavor is fine
- 3 Chicken bullion cubes (or more to taste; 1 per cup of water added)

Add later to broth:

- 1 pint Sour cream
- 1/2 pint Water
- 4 Tbsp Flour (or more to thicken if you like)
- 3 tsp Lawry's seasoning salt (optional, but adds flavor!)

For the dumplings:

- 4 Eggs
- 3 c Water
- 6 c All-purpose flour
- 1 tsp Salt

Recipe Steps:

1. If you have a pressure cooker, use it. Or, a regular big old pot will work.
2. Place the oil and chopped onion in a pot. Cook over medium/high heat until translucent. Take off heat. Add the paprika. Mix it well.
3. Put chicken parts in the pot and brown slightly with the onion/paprika mixture.
4. Add water to almost cover chicken. Bring to a boil, and add chicken bouillon cubes (a good rule is one cube for every one cup of water.). Also, add the Lawry's seasoning salt. It's the secret ingredient. Cover and simmer for 25 minutes with a regular pot, or about 15-20 minutes with a pressure cooker.
5. While the chicken is simmering, mix the sour cream, water, and flour together with a hand mixer or a Kitchen-Aid mixer. Whip it very smooth and set aside.
6. When the chicken is done, remove the chicken pieces to a colander to cool. Slowly add the sour cream mixture, a little bit at a time to the broth, stirring constantly to incorporate into the broth

OPTIONAL: You can de-bone the chicken or leave the pieces intact. I spoil everyone by skinning and de-boning it and adding it back to the sauce.

7. FOR THE DUMPLINGS: Bring a large pot of water to a boil. (I add salt to the water and a little chicken broth. In a mixer combine eggs, water, flour and salt. Mix together to form a (soupy thick) dough. When water is boiling, scrape the dough into the water a spoonful at a time. This is easier if you dip the spoon onto the boiling water so the dough will not stick to the spoon. After you scrape the dough into the boiling water, they should cook for about 7 minutes. When they rise to the surface, they are done. Drain and set into a lightly heated skillet with small amounts of but to keep from sticking.

8. Serve up a big helping of dumplings and pour sauce over them. Serve with the whole chicken pieces, or if you de-bone it, it will be placed in the sauce.