

Chicken Paprikash – Paprikas Csirke (From Recipes: The Cooking of Vienna’s Empire)

Chicken Paprikas is very easy to make. Yes, there are many steps but that’s just to make it easier to follow. Honestly, I don’t think my mother ever patted the chicken dry. She had 5 kids running around so probably didn’t have much time for that. But she did salt the chicken but not with salt, she used Vegeta (they now make different types so look for the No MSG one). This is the closest recipe to my mom’s version I have found.

Ingredients:

3 pound frying chicken, cut up
Salt
2 tablespoons of butter or any kind of oil
1 cup of chopped onion
½ teaspoon garlic, finely chopped
1½ Tablespoons of sweet Hungarian paprika (or spicy if that’s your fancy)
1 cup of chicken stock (or any kind you might have around)
2 Tablespoons of flour
1½ cups of sour cream

Directions:

Serves 4-6

1. Pat the chicken pieces dry with paper towels and salt them (this is optional but a little salt will certainly flavor them).
2. In a 10-inch skillet, heat the butter/oil over high heat until a light haze forms over it.
3. Add as many chicken pieces, skin side down, as will fit in one layer.
4. After 2 or 3 minutes, or when the pieces are a golden brown on the bottom side, turn them with tongs and brown the other side.
5. Remove pieces as they brown and replace them with uncooked ones.
6. Pour off the fat, leaving only a thin film.
7. Add the onions and garlic and cook them over medium heat 8 to 10 minutes, or until lightly colored.
8. Remove from heat and stir in paprika.
9. Stir until the onions are well coated.
10. Return the skillet to the heat and add the chicken stock and bring to a boil, stirring in the brown bits from the bottom and sides of pan.
11. Return chicken to the skillet and bring the liquid to a boil again, then turn the heat to its lowest point and cover the pan tightly.
12. Simmer the chicken for 20 to 30 minutes or until the juice from the thigh runs yellow when it is pierced with the point of a small sharp knife.
13. When the chicken is tender, remove it to a platter.

14. Skim the surface fat from the skillet.
15. In a mixing bowl, stir the flour into the sour cream with a wire whisk, then stir the mixture into the simmering juices – if it's too thick, add more water...too thin, add more flour
16. Simmer 6 to 8 minutes longer or until the sauce is thick and smooth, then return the chicken and any juices that have collected around it to the skillet.
17. Baste with the sauce, simmer 3 or 4 minutes to heat the pieces through, and serve.

Nokedli (Homemade noodles)

My friends' kids always ask for homemakde nokedli when I make chicken paprikas for them. It's a hit. Takes a bit of work putting the dumplings in the boiling water, but well worth it. You can also use pasta if you'd like and are in a pinch for time.

2 ½ cups of flour
1 teaspoon of salt
2 eggs
¾ cup of milk

1. Stir flour and salt together.
2. Combine eggs and milk; stir into flour mixture.
3. Pour batter into a colander with large holes (at least 3/16" in diameter), or a spaetzle maker. My mother used to spoon in the batter with small bits.
4. Hold colander over a kettle of boiling salted water.
5. Press batter through the colander to form the nokedli.
6. Cook and stir for five minutes.
7. Drain well.

Makes 4 cups.

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