

Chicken Paprika (from the 1978 printing of Joy of Cooking)

I sometimes add sautéed mushrooms to the sour cream mixture.

2 ½ pounds chicken parts (I prefer bone-in thighs, skin removed)

Melt in a heavy pot:

1 ½ tablespoons butter

1 ½ tablespoons vegetable oil

Add and simmer until glossy and red:

1 cup finely chopped onion

2 teaspoons to 2 tablespoons, sweet Hungarian paprika (I recommend 2 tablespoons)

Add:

½ teaspoon salt

2 cups well-seasoned chicken stock

As soon as these ingredients have reached boiling point, add the chicken. Simmer until tender, 45 min. to 1 hr.

Stir in a medium bowl:

2 teaspoons flour into

1 cup cultured sour cream

Spoon some of the cooking liquid into the sour cream mixture to smooth and loosen it. Once smooth add to the chicken pot and simmer until the sauce thickens (5 minutes). Serve over egg noodles or rice.