

# Chicken Paprikas

*Helen Timko*

*Holy Trinity Hungarian Church, Chicago, IN - 95th Anniversary Cookbook, 2001*

*1 onion, chopped*  
*4 tablespoons shortening*  
*1 tablespoon paprika*  
*2 teaspoons salt*  
*1 teaspoon pepper*  
*4 to 5 pounds chicken, cut up*  
*1 1/2 cups water*  
*1/2 pint sour cream*  
**DUMPLINGS**  
*3 eggs, beaten*  
*3 cups flour*  
*3 tablespoons sour cream*  
*1 tablespoon salt*  
*1/2 cup water*

To prepare the dumplings: In a bowl, mix the eggs, flour, sour cream, salt and water together. Beat with a spoon. Drop the batter by teaspoon into boiling salted water. Cook for 10 minutes. Drain and rinse. Set aside.

In a skillet, saute' the onions in the shortening.

Add the salt, pepper, paprika and chicken. Saute' for 10 minutes.

Add the water. Cover and simmer slowly until the chicken is tender. Remove the chicken.

Add the sour cream and mix well. Add the dumplings and arrange the chicken on top. Heat through and serve.

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Per Serving (excluding unknown items): 15549 Calories; 1061g Fat (62.7% calories from fat); 1100g Protein; 319g Carbohydrate; 15g Dietary Fiber; 6190mg Cholesterol; 15207mg Sodium. Exchanges: 19 Grain(Starch); 147 1/2 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 119 1/2 Fat.