

Chicken Paprikash with Egg Dumplings

Olga M Boarts

The Pennsylvania State Grange Cookbook (1992)

Servings: 4

*1 onion, chopped
2 teaspoons oil
1 1/2 teaspoons paprika
1/2 teaspoon salt
1/2 teaspoon pepper
1 clove garlic, chopped
1 chicken, cut into serving pieces
2 cups water OR chicken broth
1 cup sour cream
2 cups flour
3 eggs, beaten
1 teaspoon salt
1/2 cup water
1 to 2 teaspoons butter*

In a large skillet, saute' the onion until tender. Add the paprika, salt, pepper and garlic.

Rinse the chicken and pat dry. Brown in the skillet for 10 minutes. Add water. Simmer for 45 to 60 minutes or until the chicken is tender.

Stir in the sour cream just before serving. (You may add one to two tablespoons of a mixture of flour and water to thicken the sauce if needed.)

In a bowl, combine two cups of flour, the eggs, salt and water. Mix well. Cut in the butter. Roll out on a board scalded with hot water. Drop small pieces of the dough into boiling salted water. Cook for 5 minutes or until the dumplings float to the surface. Remove with a slotted spoon.

Butter the dumplings lightly before serving with the chicken.

Per Serving (excluding unknown items): 1448 Calories; 100g Fat (63.0% calories from fat); 78g Protein; 54g Carbohydrate; 3g Dietary Fiber; 586mg Cholesterol; 1381mg Sodium. Exchanges: 3 Grain(Starch); 9 1/2 Lean Meat; 1/2 Vegetable; 0 Non-Fat Milk; 14 Fat.