



Chicken Paprika

1 Whole chicken cut up

1 Large onion

3 Cubes chicken bouillon

½ Gallon water

1 qt Sour cream at room temperature

2 T corn starch dissolved in ½ cup water or milk

2 tsp paprika

Place chicken, onion, bouillon, and water in a 4 qt pan on the stove and bring to a boil. Reduce heat, cover and simmer for ½ an hour to 45 minutes. Remove chicken to a platter and stir in the sour cream until smooth. Bring to a gentle boil and add the corn starch mixture to thicken. Serve over dumplings or noodles

Steve Smith