**Hungarian Chicken Paprikash (Csirke Paprikas)**

A traditional Hungarian dish, chicken paprika is a stew of chicken flavored with paprika, and thickened with sour cream. Served with dumplings.

**Ingredients**

2 1/2 lbs chicken, cut into 2-inch pieces
1 tbsp vegetable oil
1 small onion, finely chopped
1 tbsp Hungarian paprika (sweet or hot)
2 1/2 tbsp all-purpose flour
2/3 cup (70 ml) sour cream
1 bell pepper, seeds removed and sliced into rings for garnishing
salt and pepper to taste

**Directions**

Using a large skillet, heat oil over medium-high heat. Add the chicken pieces and brown, turning occasionally, until golden, about 6 minutes. Transfer to plate and cover to keep warm.

Drain fat from pan. Add the onions; cook until soft. Add the paprika and flour, stirring constantly, for 2 minutes. Gradually stir in the water, and bring to a boil, continually stirring.

Season to taste with salt and pepper. Cover and simmer gently for 20 minutes. Stir in the sour cream. Arrange chicken on a large platter and spoon sauce over and around it. Serve with dumplings and sour cream on the side.

**Hungarian Nokedli (Dumplings)**

**Ingredients**

2 eggs

1/2 teaspoon salt

3/4 cup water

2 cups all-purpose flour

1 large pot filled with salted boiling water

**Directions**

Place large pot filled with salted water on stove, and bring to boil.

Combine eggs, salt, and water, beating well with whisk.

Add flour, a little at a time. Add only enough flour to make a soft, sticky dough.

Let mixture rest for about 10 mins.

Beat mixture again.

Using the side of a teaspoon, spoon small amount of dough into boiling water.

Dipping the spoon in the hot water will remove the dough from the spoon (if you have a spaetzel maker, that makes it easier, as you want very small noodles).

The noodles are done when they float to the top.

Remove from water with large slotted spoon, and place in colander.

Rinse with cold water.

You may want to make the dumplings in 2 or 3 batches so they don’t overcook. Do not let the dumplings get too brown or crisp.

**Hungarian “Nudli”**

Hungarian-Jewish ***shlishkas*** (sometimes called ***shlishkes***) are dumplings made with riced or grated cooked potatoes, similar to Italian potato dumplings. Don't overdo it with the flour when rolling. These dumplings can be made ahead and frozen uncooked. Then drop as many frozen dumplings into boiling salted water as you like. Just cook them a little longer than fresh dumplings.

**Ingredients**

2 pounds russet potatoes (about 4 medium) washed, peeled and cut into large chunks

1 large beaten egg

1 teaspoon salt

1 1/2 cups all-purpose flour

6 tablespoons butter

1 cup plain bread crumbs

**Preparation**

In a large saucepan or Dutch oven, boil potatoes in salted water until tender. Drain and allow to cool a few minutes. Immediately rice or grate warm potatoes into a large bowl. Add beaten egg, salt and flour, and mix together with a wooden spoon or by hand until thoroughly incorporated. Cover loosely and let stand 15 minutes.

Place a large saucepan or Dutch oven with salted water on to boil while you form the dumplings. On a floured surface, take a portion of dough and roll it into a long pencil shape about 3/4-inch thick. Cut 3/4-inch slices and drop into boiling water. When the dumplings rise to the surface, they have finished cooking. (If you like your dumplings a little chewier, continue to cook 2 minutes after they rise to the surface.) Remove them with a slotted spoon and place in a buttered bowl. Repeat with remaining dough.

In a large skillet melt the butter and toast the bread crumbs. Drop the cooked and drained dumplings into the buttered bread crumbs, coating well. Serve immediately.

