Chicken Paprika

(Paprikás Csirke)

2 ¼ lb Chicken cut into pieces

1 medium onion, finely chopped

1 ¾ oz lard

½ tsp paprika

1 green pepper, sliced

1 tomato, sliced

Salt to taste

1 tsp flour

½ cup sour cream

Directions:

Stir-fry the onion in lard until golden brown. Remove from the heat, sprinkle with paprika. Stir in the pieces of chicken, the green pepper, tomato, salt, cover and cook gently in its own juice. When the liquid is reduced, brown lightly both sides of the meat then remove from the pot. Stir the flour in the lard, brown slightly. Pour in ¾ cup cold water and bring to boil. Replace meat into the pot. Stir in the sour cream just before serving.