

Chicken Paprikash (Slow Cooker)

- whole fresh chicken
- 2 teaspoons Hungarian paprika
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 2 cups [chicken stock](#) ^[1]
- large onion, chopped into large pieces
- 1/3 cup flour (masa flour OK)
- 1 teaspoon chicken bullion
- 1/2 cup sour cream
- 1 teaspoon flour (masa flour OK)

Rinse the bird in cold water.

Cut the bird into eight pieces: drumsticks, thighs, wings, breasts.

Remove the wing tips and the skin.

Combine paprika, salt and black pepper. Rub generously over the chicken pieces.

Heat a big pan over medium-high heat. When hot, place chicken pieces in pan with no liquid or oil. Cook 2 to 3 minutes, flip, and cook 2 to 3 minutes more.

Place chicken in the bottom of a slow cooker.

Add a teeny bit of the chicken stock to deglaze the pan. Turn heat back to medium, and cook the onions in the pan.

Add the flour, turn off the heat, and brown the flour.

Deglaze the pan with the remaining chicken stock, and turn back to medium heat.

Once it starts to thicken, add the bullion. Let the sauce thicken.

Pour the thick sauce over the chicken. Cover the slow cooker and cook on low for 8 to 10 hours.

Half an hour before ready to serve, combine sour cream and 1 teaspoon flour. Add 2 to 3 tablespoons of the gravy from the slow cooker to the mixture to temper it. Add the mixture back to the slow cooker and stir well.

Cook for half an hour more.

Serve over [noodles](#) ^[2] or [spaetzle](#) ^[3].

Serves: 3 to 6

Preparation time: ~1 hour plus ~8 to 10 hours in the slow cooker

- Subscriptions (1)

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[1] <http://kitchen.unseelie.org/.283>

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