

Mushroom Paprikas or Paprikas Gomba

By darthlaurie

Prep Time: 30 mins Total Time: 30 mins Servings: 4-6

ABOUT THIS RECIPE

"Found this in the local paper and it sounds like a delicious alternative to chicken paprikas. The recipe is by Al Church whose Hungarian mother used to make this during Lent. Serving size is an estimate."

INGREDIENTS

2 tablespoons vegetable oil

1 cup chopped onion

1 lb white mushrooms or 1 lb cremini mushrooms or 1 lb button mushroom, washed and cut in half

1 teaspoon salt

1/4 teaspoon black pepper

1 tablespoon Hungarian paprika (Szeged brand recommended)

1 cup beef broth or 1 cup chicken broth or 1 cup vegetable broth

1 tablespoon flour

1/2 cup sour cream

DIRECTIONS

Heat oil in a skillet. Add onion and cook until soft.

Add mushrooms and season with salt, pepper and paprika.

Cook 10 to 15 minutes over medium heat until mushrooms are soft.

Combine broth, flour and sour cream.

Pour into mushroom mixture in pan and cook gently until slightly thickened.

Serve over egg noodles.