

After 20 minutes add green pepper. Simmer until the meat is cooked, letting the liquid reduce towards the end of cooking time. There will not be much gravy but what there is should be superb.

## Paprikás csirke

### *Paprika Chicken*

Paprika chicken is one of the best known Hungarian dishes.

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<i>1 chicken, 3-3 1/2 lb/1 1/2-1 3/4 kg</i>	<i>salt</i>
<i>2oz/50g lard</i>	<i>2 tomatoes, peeled and</i>
<i>2 medium-size onions,</i>	<i>quartered</i>
<i>finely chopped</i>	<i>1 level tbsp flour</i>
<i>2 green peppers, de-seeded and</i>	<i>4 fl oz/110 ml sour cream</i>
<i>sliced separately</i>	
<i>1 heaped tbsp paprika</i>	

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Wash, dry and joint the chicken into convenient pieces. Melt the lard in a pan, add the onions and cook until soft, without browning. Add one of the green peppers and cook very gently until soft, then stir in paprika and immediately add 4 fl oz of water. Stir, then add chicken pieces, turning them so that they are coated with onion and paprika. Add salt and tomato. Cover with a lid and simmer gently until the chicken is tender, adding water only if absolutely necessary.

Take out the chicken pieces and keep warm. Slake the flour with sour cream and about 1 tablespoon water, then add to the liquid in saucepan. Stir over low heat until well blended and thickened, then add remaining green pepper, and return chicken pieces to the pan. Simmer for another 5 minutes, adjusting