



## Chicken Paprika

**1 Whole chicken cut up**

**1 Large onion**

**3 Cubes chicken bouillon**

**½ Gallon water**

**1 qt Sour cream at room temperature**

**2 T corn starch dissolved in ½ cup water or milk**

**2 tsp paprika**

**Place chicken, onion, bouillon, and water in a 4 qt pan on the stove and bring to a boil. Reduce heat, cover and simmer for ½ an hour to 45 minutes. Remove chicken to a platter and stir in the sour cream until smooth. Bring to a gentle boil and add the corn starch mixture to thicken. Serve over dumplings or noodles**

*Steve Smith*