

Dinah's Kitchen

Chicken or Beef Paprikash

2 Chickens, cut or meat balls (see below)

2 tablespoons olive oil

1 large onion—chopped

2 tablespoons paprika

1 tablespoon flour

1 1/2 teaspoon salt

1/4 teaspoon pepper

1 can (8 ounces) tomatoes

1 cup sour cream

Chopped parsley

Warm oil, saute onion. Stir in paprika and flour and cook, stirring constantly. Stir in salt and pepper and add tomatoes. Add chicken, turn to coat pieces well. Cover and cook on low for 45 minutes. Fold in sour cream. Serve with rice or noodles.

Meatballs: Combine and make into 2 inch balls

2 cups bread crumbs soaked in 1 cup water

2 pounds ground beef

Optional: 1 chopped onion