

CHICKEN PAPRIKAS

**1 chopped onion fine
4 tbsp shortening
1 tbsp paprika
1 tsp black pepper
2 tbsp salt
4 to 5 # chicken, cut in pieces
1-1/2 cups water
1/2 pint sour cream**

Saute onion in shortening; add seasonings and chicken; sauté about 10 minutes. Add water and cover and simmer slowly until chicken is tender. Remove chicken. Add sour cream to pan drippings and mix well. Add dumplings. Arrange chicken on top. Heat through and serve. Serves 4

DUMPLINGS

**3 beaten eggs
3 cups flour
3 tbsp sour cream**

**1 tbsp salt
1/2 cup water**

Mix all ingredients together and beat with a spoon. Drop batter by teaspoonful into boiling salted water. Cook about 10 minutes. Drain and rinse with cold water. Add to paprikas