

Julian's Paprika Chicken

By Head Winemaker, Julian Halasz

Pair with our Clone 337 Cabernet Sauvignon

Ingredients

- 2 large yellow onions, peeled & minced
- 2 tomatoes, chopped
- 1 Hungarian pepper (can substitute with yellow chili or wax pepper)
- 2 lbs chicken pieces (mix of dark meat, drumsticks & thighs)
- 2 tbs sour cream, plus more for garnish
- 2 tbs heavy cream
- 1 cup chicken stock
- 1 tbs flour
- 2-3 tbsp Hungarian sweet paprika
- 1 1/2 tsp salt
- Olive oil for sautéing

Instructions

I recommend that you use frying pans with relatively higher sides, but is small enough so that the meat pieces are tightly packed, and can easily be covered in chicken stock to cook. Also, avoid breast meat: the bones in legs and thighs help trap the heat and cook the chicken, and white meat tends to come out flavorless.

First, sear the chicken pieces, drumsticks and thighs in oil, (preferably Darcie Kent! Even though it's extra-virgin, it sautés very well.) Searing seals in the juices and flavors. Once all sides of the chicken are seared, remove them from the pan and sauté the onion in the same oil used for the chicken until they become glossy, not browned.

Turn off the heat, and stir in the paprika 1 to two minutes, until fragrant. Add the chicken back to the pot, and stir in tomatoes and the chicken stock. Sprinkle with salt, cover, and cook on medium low heat. Cook until the meat is getting loose on the bones. (I never go by time because cooking chicken meat depends on too many factors!) Check the pot frequently: if it runs dry, add more stock or water.

Once the chicken is falling off the bone, remove it to a platter and add the sliced peppers. In a small bowl, mix together the sour cream, heavy cream and flour. Blend with the paprika sauce, cook for a minute or two (don't boil), and then pour over the chicken pieces. Garnish with a scoop of sour cream & a sprinkle of paprika.