

Hungry for Hungary?

Laura exposes her top-secret family recipe

Psssst...Can you keep a secret? Lean in close to hear me because what I'm about to share with you is a **top secret** 'Hungarian family recipe' that has been the special occasion meal in my family for as long as I can remember.

Now before I go ahead and blow the lid off the whole thing, I must first explain my justification for deciding to share this 'top secret' information with you today.

I never did understand 'family recipes'. If you love a dish that much, wouldn't you want more people to make it? I think it would be a fabulous surprise to visit a friend's house and 'Ta da!', there is your all-time-favorite family recipe waiting for you on the table. To me, that's heaven! I would love to walk into a buffet-style restaurant called "101 family recipes" and feast on everyone's well-kept secret recipes.

I offer to you my family's secret recipe with the hope that you'll enjoy it as much as I do. (By the way, you didn't get this from me.) Enjoy!

Contributed by: Anonymous (a.k.a. Laura Antal)

Chicken Paprikas (Csirke Paprikas)

Ingredients (for 4-6 people)

- 2 ½ - 3lbs chicken with or without bone (can be white or dark meat, which ever your prefer)
- 2 tablespoons lard
- 1 cooking onion, chopped
- 2 tablespoons paprika
- ½ cup water
- ½ green pepper
- salt (to taste)
- whole black peppers (to taste)

Steps:

1. In a large pot, simmer onion in lard until transparent.
2. Add paprika and water, bring to a boil
3. Add chicken, salt and pepper. Simmer 45-50 minutes until water is absorbed and chicken lightly browned.
4. Add 2 cups water and green pepper. Bring to a boil, remove from heat.
5. Serve over small dumplings (see recipe below). To thicken sauce, some prefer to add ½ cup sour cream to the mix.

Dumplings

Ingredients (for 4-6 people)

- 2 cups flour
- 2 eggs
- 1 cup milk
- ½ teaspoon salt

Steps:

1. Combine flour, eggs, salt, and milk.
2. Beat well until dough is gummy.
3. **Drop** into a pot of boiling salted water. Boil two additional minutes.
4. Drain; rinse with hot water.
5. Fry 2 tbsp. butter until brown. Pour over dumplings.
6. Add salt and pepper to taste.

Drop: We have a metal grater that allows you to put the dough in the funnel-like top that drips the dough into a pot of boiling water making dumplings. Standard dumplings can be made instead by rolling out the dough to about ¼ inch thickness, cut into squares and boil as stated above to desired consistency.

ENJOY!