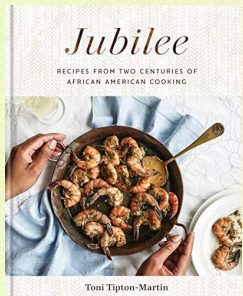


Did You Know?

Paprika is made of a combination of dried peppers from the *Capsicum annuum* family, which include both sweet and hot peppers. This striking, crimson-red colored powder is very versatile; it is used to season dishes, garnish foods, and add color to a recipe. It can even be used to dye eggs and fabric. Most paprika comes from Hungary and Spain and is either sweet, hot, or smoked. The type of pepper used, where it comes from, and how it is prepared determines the flavor.



Featured Books



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Programs

Share Your Food Story this fall with two great programs for youth and adults!



YOUTH: Submit your creative food-related stories and memories in the **Share Your Story** writing program for youth in grades 4-12. Visit epls.org/share to learn how to enter.



ADULTS: Share your favorite recipes and food memories to our online **Cooking Up Community Cookbook**. Learn more at epls.org/onebook.



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November Spice
PAPRIKA

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Chicken Paprikash (Paprikás Csirke)

This authentic Hungarian Chicken Paprikash from Kimberly Killebrew at daringgourmet.com features chicken in an unforgettably rich, flavorful and creamy paprika-infused sauce!



Authentic
Chicken Paprikash
The Daring Gourmet



Ingredients

Makes 6 servings

- 2 tablespoons pork lard , or butter (lard is traditionally used and we strongly recommend it for the best flavor)
- 3 pounds chicken pieces, bone-in and skin-on (this is traditional and recommended because it creates the most flavor, but alternatively you can use boneless/skinless pieces of chicken)
- 2 medium yellow onions, very finely chopped
- 2 cloves garlic, finely minced
- 2 Roma tomatoes, seeds removed and very finely diced
- 1 Hungarian bell pepper, diced (optional)
- 3-4 tablespoons quality, genuine imported sweet Hungarian paprika
- 2 cups Aneto 100% All-Natural Chicken Broth (our most favorite chicken broth) or Aneto low sodium chicken broth
- 1 1/2 teaspoons sea salt
- 1/2 teaspoon freshly ground black pepper
- 3 tablespoons all-purpose flour
- 3/4 cup full fat sour cream , room temperature (important to avoid lumps; be sure also to use full fat)
- 1/4 cup heavy whipping cream

INSTRUCTIONS

1. Heat the lard in a heavy pot and brown the chicken on all sides. Transfer the chicken to a plate. In the same oil, add the onions and fry until golden brown. Add the garlic and tomatoes (and pepper if using) and fry another 2-3 minutes. Remove the pot from the heat and stir in the paprika, salt and pepper (paprika becomes bitter if scorched).

2. Return the chicken to the pot and place it back over the heat. Pour in the chicken broth. The chicken should be mostly covered. Bring it to a boil. Cover, reduce the heat to medium-low and simmer for 40 minutes. Remove the chicken and transfer to a plate.

3. In a small bowl, stir the flour into the sour cream/cream mixture to form a smooth paste. Stir the cream mixture into the sauce, whisking constantly to prevent lumps. Bring it to a simmer for a couple of minutes until the sauce is thickened. Add salt and pepper to taste. Return the chicken to the sauce and simmer to heat through.

4. Serve the chicken paprikash with Hungarian nokedli, which is like German Spaetzle only they're very short and stubby. You can make nokedli with a spätzle scraper and using this recipe for the dough.

Reprinted with permission from Kimberly Killebrew at:
<https://www.daringgourmet.com>