

Chicken Paprikash

6-8 chicken thighs and drumsticks patted dry with paper towels

2 big onions, peeled and roughly chopped

1/4 cup oil

1 medium red pepper rough chopped

1 tomato chopped (optional, some recipes do, some don't, your preference)

1 cup boiling water

2-3 heaping tablespoons sweet paprika

1 1/2 teaspoon Salt

Pinch of black pepper

1 teaspoon crushed garlic

1/3 cup Rich's whip (unwhipped non-dairy creamer) with a teaspoon of lemon juice or vinegar (mock sour cream)

2 heaping tablespoons flour

Put oil in pan and brown the chicken on both sides and remove to a deep pot. Set aside. Add onion to same pan you browned chicken in and sauté till soft but yellow not brown. Add chopped pepper and cook about 5 minutes, then add tomato and cook a bit and add garlic, salt and pepper and paprika and stir briefly, letting the spices warm up with the vegetables. Add vegetable mixture to the chicken in the tall pot, scraping all the bits in and stir around till chicken is all coated with paprika and oil and veg. Let cook with cover 5 minutes, remove cover and see if it's sticking. Then add the water and cover and cook another 15 minutes, stirring chicken about. Cook another 15 minutes, till chicken is nearly done. Take 2 heaping tablespoons flour and whisk into the Rich's whip or soy milk thickened with lemon juice or vinegar till smooth. Lower heat and slowly add slurry stirring and let thicken a bit, it will not get truly thick. Continue cooking the chicken another 5 minutes or so on low heat or till totally soft or easily pierced with fork or wooden skewer. This is a wonderful creamy meld of taste, flavor and texture. Serve over noodles or mashed potatoes with a cucumber salad on the side.