

## Dinner & A Book Recipes

*Episode #1513 –The Lady From Zagreb*

### **Chicken Paprikash with Sour Cream**

#### **Ingredients:**

2 med. onions, thinly sliced  
1 t. kosher salt  
1 T. sweet Paprika  
1 t. hot paprika  
1 clove garlic peeled and halved. Rub garlic halves over chicken, then sprinkle chicken with pepper and remaining 1/2 t. salt.  
3 pounds chicken legs  
1/2 t. ground black pepper  
1 1/2 t. olive oil  
1 1/2 t. unsalted butter  
1/2 c. chicken stock  
1/4 c. sour cream  
Fresh dill, chopped for garnish

#### **Directions:**

In a slow cooker, stir together onions, 1/2 salt and paprika. Spread mixture evenly over bottom of insert. Rub garlic halves over chicken, then sprinkle chicken with pepper and remaining 1/2 t. salt. In a medium saucepan over moderate heat, heat butter and oil until hot but not smoking. Add chicken pieces and brown, turning occasionally, until golden, about 6 minutes. Transfer to a slow cooker, layering chicken on top of onion mixture. In the same sauce pan over high heat, bring stock to simmer, scraping up browned bits from bottom of the pan. Pour over chicken in slow cooker, cover and cook on low until chicken is tender but not falling off bone, 5-6 hours. Stir in sour cream into sauce. Garnish with dill and serve.

### **Shopska Salata**

#### **Ingredients:**

4 Roma tomatoes  
1 large cucumber, chopped  
2 green peppers, chopped  
1 red onion, small, chopped

#### **Directions:**

Mix together and pour 1/2 c. olive oil, 1/4 c. red wine vinegar and 1/2 c. crumbled feta which have all been stirred together.

