

# Sour Cream Chicken

(1945 Recipe ~ Grandma's Specialty)

1/2 Cup Onion  
1/4 Cup Olive Oil (extra virgin)  
1 Whole Chicken (cut up) \*\*(Prairie Oasis Farm Pastured Poultry of course)  
1 teaspoon paprika  
1 teaspoon sea salt  
2 Tablespoons hot water  
1 Cup Sour Cream  
1 Tablespoon Flour  
1 1/2 Tablespoon cold water  
1/4 teaspoon lemon juice

Saute onion in oil until tender. Remove onion. Brown chicken in the remaining oil. Add the onion again, plus the paprika, salt, and hot water. Cover and simmer over a low heat for about 30 minutes (or until tender). Take out the chicken and stir in the sour cream. Blend flour with the cold water. When the sour cream is heated, add flour and water mixture. Cook until it is nice and smooth and thick, stir in the lemon juice, and put the chicken back in the pan. Heat through and serve over buttered noodles. (Serves 4)