

Hungarian Paprikas Sauce

Makes 1 cup

Equipment

2 cup sauce pan

Ingredients

1-2 T olive oil
1 to 2 cloves garlic—mashed through a garlic press or minced very fine
1-2 T paprika
 $\frac{1}{4}$ - $\frac{1}{2}$ tsp chicken stock concentrate (“Better than Bouillon” or a homemade glace de viande*)
 $\frac{1}{2}$ C sour cream
 $\frac{1}{2}$ C water

Most recipes give specific quantities. Here, especially, I would argue that the quantities depend on very much on your taste.

Have water ready. Put oil in a small pan, place over medium low to medium heat. Add garlic. Stir and cook for 30 seconds to 1 minute. You do not want the garlic to burn. When it starts to turn golden add water and chicken stock concentrate. Add paprika. Bring to a slow boil and cook several minutes. Add sour cream and reduce heat to low. Bring to a simmer and cook several more minutes.

* See separate recipe for glace de viande