

Grandma Leisz would butcher the chickens in the basement. Marilyn remembers them running around with their heads cut off. She would make chicken noodle soup and chicken paprikash every Sunday.

Lucy made chicken and breaded pork chops every Sunday. She would bread the meat and put it on a big pan on top of the stove and steam them. They were so tender--everyone's favorite.

# Chicken Paprikash

grind up some onion  
2 med or 1 lg.

Save water.

Put onion in pan w/chicken  
fat & oil if needed

Sautee onion 20 min

Then put <sup>2T or more low heat</sup> paprika & water  
Swish around

Put chicken in there +  
Salt. 3-4 hours  
& ~~boil~~ cook

When chicken done & bone  
it - add sour cream  $\frac{1}{2}$  pt.  
Sour cream & corn starch  
do not boil after this  
point.

- make with mashed potatoes -  
if you are freezing it - don't  
add sour cream