



A Scavenger's Potato Paprikash Soup

by Anna Broadway, based on the new *Joy of Cooking's* recipe for Chicken Paprikash



1. Slice three onions thinly and cook about 10–15 minutes (until softened) in 2 tablespoons of butter or olive oil (I used 1 tablespoon each).
2. Once the onions are softened and getting translucent, stir in $\frac{1}{4}$ cup of sweet paprika (I used half sweet/half hot, for more of a kick), plus 2 tablespoons of flour. Stir this a bit, then add 2 cups of chicken stock, a bay leaf, $\frac{1}{2}$ teaspoon each of salt and pepper, and 2 minced cloves of garlic (approx. 1 tablespoon).
3. While this starts to boil, peel and chop 7–8 small potatoes to size desired (about 4 cups), add these to the broth with a little more water, and let simmer.
4. After 45 minutes or so (or 'til the potatoes are soft), scoop out the potatoes and purée, reserving 1–2 cups of broth and onions in the pan.
5. While you purée the potatoes, cook the broth down on high heat until very thick, almost pasty. Take it off the heat, and stir in 1 cup of sour cream until well blended.
6. Add the purée and bring to a boil until soup reaches desired thickness.
7. Season with salt and pepper and a little juice from a lemon. Served with some chopped fresh cilantro on top, I found it very tasty and substantial (and friends who ate it agreed!).