



Brown Derby Paprika Chicken "Specialty of the Day ~ Sundays"

Serves 4

Originally this dish used a broiler chicken. I updated it using chicken breasts. It was always served as a specialty on the Sunday dinner menu.

4 medium	chicken breasts
1/4 cup	all-purpose flour
	salt
	ground pepper
3 tbsp	unsalted butter
1 tbsp	onions, finely chopped
1 tsp	sweet paprika
1 cup	heavy cream
1 cup	chicken stock
1/4 tsp	celery salt

1. In a shallow dish dredge chicken in flour, salt and pepper on both sides.

2. Heat butter in a heavy skillet and sauté chicken until golden brown on both sides. Add onion and sauté another minutes. Add paprika and blend well. Add cream, broth and celery salt. Cover and allow to simmer about 18 minutes on low fire.

Note: The sauce should be reduced into a thick sauce. If need be you can add additional stock to thin it down

Serving suggestions: On a bed of rice or thick pasta noodles.