



**The Brown Derby's
Paprika Chicken**
"Specialty of the Day ~ Sundays"

Serves 4

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

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

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 minute. Add paprika and blend well.
3. Add cream, broth and celery salt. Cover and allow to simmer about 18 minutes on low fire. Test the chicken for the internal temperature to be 140°F. You can place the entire pan into a 400°F oven until the chicken is cooked completely..

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.