

(Adapted from The Best of Czech Cooking, May '06.)

Cut up 4 slices thick bacon, 1-in pieces, fry medium rare. Remove.
Butterfly 4 chicken legs, sear-fry, adding vegetable oil as needed. Remove.
Saute at reduced heat chopped medium onion till half-done.
Add coarse chopped green pepper, saute till half done.
Move product to one side of pan, tilt pan, adjust oil volume to 4T, add 2T
flour, stir and brown flour.
Add 1c chicken broth, 1T paprika, mix product, deglazing pan.
Add 1c chopped canned tomatoes with juice.
Add entire contents of 15.5 oz. can Great Northern Beans, stir.
Return chicken and bacon. Mix well. Adjust paprika for taste. Simmer 10 mins.
Add water/broth as needed to make good supply of sauce.
Finish with 1/2-1c sour cream or serve sour cream at table.
Serve with Czech bread dumplings (knaedliche), broad egg noodles, spaetzle
(German egg noodles).

Pilsener Urquel beer goes with.