

# K's Kitchen: Many flavors of paprika

By Kathryn Reed

All paprika is not the same. There is hot, smoked and sweet. But what about that Hungarian paprika that is in stores?

Hungarian, as far as what is sold most places in the United States, is the hot variety.

I started doing a little research on paprika after my friend Carolyn brought me sweet and hot varieties of the spice back from her trip to Hungary.

Paprika is made from grinding bonnet peppers, so it stands to reason the heat factor would vary. The redness also adds color to dishes.

I used my gifts in the following potato concoction. I've started sprinkling it in various veggie dishes, too. Until the gift, I was rather sparing in when I would use paprika. It's becoming a go-to spice.



**Paprika Laced Potatoes**

3 pounds small round or fingerling potatoes

4 T butter

2 T kosher salt

2 T red wine vinegar

1 tsp chili powder

1 tsp garlic salt

1 tsp hot paprika

1 tsp sweet paprika

1 tsp onion powder

1 T fresh chives, chopped

Preheat oven to 500 degrees.

Put potatoes in large saucepan; add water so it covers them by 1 inch. Bring to boil, then reduce to medium. Simmer until potatoes are tender. Drain and let stand.

Melt butter in microwave.

Place potatoes on rimmed pan. Pour melted butter over potatoes. Toss to coat.

Roast potatoes in oven for about 15 minutes.

In small bowl mix remaining eight ingredients.

Transfer potatoes to large bowl. Pour spices over potatoes. Mix/stir and serve.