

Chicken & Dumplings

BOIL A FRYER

1 1/2 TSP. SALT

1/2 TSP. PEPPER

1 CHICKEN BOUILLON KNORR

Boil chicken with salt, pepper, and bouillon breast down on medium/low for 1 hour. Take chicken out with two large spoons and place on platter. (take chicken off bones after it cools) discard bones and fat. Keep broth for our meal.

MAKE A BATCH OF DUMPLINGS (SEE BREADS)

2-10.5 OZ CANS OF CREAM OF CHICKEN

1 TSP. SALT

1/2 TSP. PEPPER

Turn broth on and bring to a boil. Add cream of chicken, salt, and pepper. Stir well. Drop dumplings in to boiling broth. Stir occasionally. Turn element down to low once all dumplings are in. Put a lid on it for 10 minutes. Open and stir every 2-3 minutes to make sure they are not sticking to bottom of pot. Broth should thicken. If it does not add thickening agent below. Add your cooked chicken. Serve when dumplings shrink in size and are done. Takes about 15 minutes total.

4 HEAPING TBSP SELF-RISING FLOUR

1 CUP MILK

Mix the flour and milk very well with a whisk and add to your pot to thicken the broth.

“My childhood favorite”

Tammy