

# Chicken & Dumplings

## **BOIL A YOUNG FRYER CHICKEN**

**1 1/2 TSP. SALT**

**1/2 TSP. PEPPER**

**1 CHICKEN BOUILLON KNORR OR 1 TBSP. GRANULES**

**2 STALKS OF CELERY**

**1 ONION CHOPPED**

Boil chicken with salt, pepper, bouillon, celery and onion with breast down on medium/low for 1 hour. Take chicken out with two large spoons and place on platter. (Remove chicken from bones after it cools) discard bones and fat & celery from broth. Strain if desired.

## **MAKE 2 BATCHS OF DUMPLINGS (RECIPE PG.32)**

**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 carefully occasionally. Turn element down to lowest setting once all dumplings are in. Put a lid on pot for 10 minutes. Open and stir every 2-3 minutes to make sure dumplings do not stick to bottom of pot. Broth should thicken. If broth does not get thick enough add:

**4 HEAPING TBSP. SELF-RISING FLOUR (WHITE-LILY)**

**1 CUP MILK**

Mix the flour and milk very well with a whisk and add to broth. Add chicken and mix. Dumplings should change texture when finished cooking they will look flatter. It should be ready 15 minutes after adding dumplings.

*“These are the best chicken and dumplings you will ever eat; I promise!” -Tammy*