



OLD FASHIONED CHICKEN 'N DUMPLINGS

Prep: 20 min | **Yields:** 6 Servings

INGREDIENTS

CHICKEN

- 1 whole (2 ½-3 pound) chicken, cut-up
- 1 onion, halved
- 1 bay leaf
- Salt and pepper to taste

DIRECTIONS

1. Place whole chicken, onion, bay leaf and salt and pepper to taste in stock pot with enough water to cover. Bring to a boil and simmer until done. Remove chicken and spices; cool and de-bone (or you can leave the chicken in cut-up pieces)
2. For the dumplings, combine salt, baking powder and flour. Cut in butter with pastry blender. Add milk and mix well.

DUMPLINGS

- 1 teaspoon salt
 - 2 teaspoon baking powder
 - 3 cup Shawnee Best all-purpose flour
 - 1 stick butter
 - 1 cup milk
3. Turn out onto lightly floured board or countertop and knead lightly. Roll out to 1/8 inch thickness. Cut into strips.
 4. Drop strips into boiling chicken broth. Add cut up chicken. Cover and reduce to a simmer for about 20 minutes.