**Chicken and Dumplings**

My version of May 24, 2012

1 10 oz. can Campbell’s Cream of Chicken Soup

1 lb. Leftover meat from roast chicken (more or less), shredded and boneless

2 qts. Chicken broth

1 Medium onion, chopped

2 Bay leaves (optional)

2 Celery stalks, cut into ¼” segments (optional)

2 Chicken bouillon cubes (optional)

¼ tsp. Black pepper

¼ tsp. Garlic powder or 2 cloves garlic minced

2 tbsp. Cornstarch

1 ¾ tsp. Salt (3/4 for broth and 1 for dumplings)

2 cups Flour (all-purpose or otherwise)

Too spicy, so I plan on leaving out most spices. Also, need to use unspiced roast chicken.

Bring 2 quarts of chicken broth to a boil in a medium to large pot; add bouillon cubes if you like for additional flavor. Put in ¾ tsp. of salt, ¼ tsp. of garlic powder (or 2 cloves of garlic minced), one medium onion chopped, 2 bay leaves, and, if desired, 2 stalks of celery finely chopped. Let this simmer for at least 20 minutes. Stir in one can of Campbell’s Cream of Chicken Soup. If cooking a long time, you might add some water.

Mix 2 tablespoons of cornstarch in water (1 or 2 ounces) to make a paste. Add this to the broth to make it thicker.

To make the dumplings, mix 2 cups of flour with 1 teaspoon salt in a bowl, add cold water (up to ¾ cup), mixing by hand until the flour comes together to make a ball of dough. Roll it out on a floured surface until it is about 1/8 th inch thick. You may have to rest it once or twice for a few minutes to relax it enough to allow it to be rolled into a thin sheet. With a sharp knife cut the dough into approximately 1 inch squares.

Stir the chicken into the broth and let it cook until the chicken is tender. This can be done while preparing the dumplings. As the chicken is already cooked this shouldn’t take long.

Put the dumplings into the broth stirring only slightly to keep them from sticking together. Heavy stirring will result in a slurry, as the dumplings will break up and be absorbed. You can also push the dumplings down into the broth to be sure that they get damp and are cooked. After all of the dumplings are in, cook for an additional 5 minutes.

Serve in bowls.

Variation: Instead of making the dumplings, you can use canned, refrigerated biscuits from the grocery store, rolling them out and tearing them into the appropriate size pieces.