Chicken and Dumplings (Grandma Marilyn’s recipe)

Ingredients:

1 chicken, cut up

1 bunch parsley

4 stalks celery, chopped

4 large carrots, sliced

1 small onion, chopped

1 tsp salt

For dumplings:

1 C flour

2 tsp baking powder

½ tsp salt

½ C milk

2 Tbsp salad oil

Instructions:

1. Boil chicken, barely covered with water, until done (about an hour) in large covered pot
2. Add parsley, chopped celery, sliced carrots, chopped onion and salt and continue to simmer
3. Combine dry dumpling ingredients in one bowl and milk and oil in another bowl
4. Add wet ingredients to dry and stir JUST until moist
5. Drop dough by Tablespoon directly onto chicken in boiling stock (don’t let drop too far into the liquid)
6. Cover tightly, return to boiling and simmer for 12-15 min
7. Remove dumplings, chicken and veggies
8. Make gravy by thickening the broth with ½ C flour that has been mixed with1 C cold water prior to pouring in broth. Stir constantly until thickened
9. Serve chicken and dumplings with gravy to pour over the top