

## *Chicken and Dumplings*

*2 lbs. Chicken thighs, bone-in/skin on.*

*8 c. Water.*

*3 T. Chicken bouillon.*

*1 T. Garlic salt.*

*1 ½ c. Bisquick.*

*¾ c. Milk.*

- *Combine chicken, water, bouillon, and garlic salt.*
- *Bring to a boil, reduce to simmer, and cook for 40 minutes (until cooked through).*
- *Remove chicken from broth and put aside.*
- *Combine Bisquick and milk with fork.*
- *Drop dumpling dough, 2 T at a time, into simmering stock.*
- *Boil dumplings, submerging occasionally, for 10 minutes.*
- *Remove dumplings from sauce.*
- *Pull meat from chicken bone and break into bite-sized pieces. Discard bones and skin.*
- *To serve, place dumplings in a bowl and top with chicken and sauce.*