

Chicken & Dumplings

If you prefer a thicker broth, mix together 1 tablespoon of cornstarch with 2 tablespoons cold water and stir it into the soup before adding the shredded chicken.

- 1 large broiler-fryer chicken, cut up
- 3 celery ribs, sliced
- 4 carrots, peeled and sliced
- 1 medium onions, diced
- 1 (14 1/2 ounce) cans chicken broth
- 2 tablespoons dried parsley
- 2 teaspoons chicken bouillon granules
- 1 1/2 teaspoons salt
- 3/4 teaspoon pepper
- Water

Dumplings

- 2 cups flour
- 4 teaspoons baking powder
- 1 teaspoon salt
- 3/4 cup milk or chicken broth
- 2 tablespoons vegetable oil

Stir the celery, carrots, onion, chicken broth, parsley, chicken bouillon granules, salt and pepper in a large pot or Dutch oven; top with chicken skin side up. Add enough water to cover chicken.

Bring to a boil; reduce heat, cover and simmer for 2 hours or until chicken is done. Remove chicken and let stand until cool enough to handle.

Remove skin from chicken and tear meat away from bones. Shred chicken into bite size pieces. (Add cornstarch here if using.) Return meat to soup; discard skin and bones. Add more salt and pepper to taste, if desired. Return soup to a simmer.

In a mixing bowl, combine dumpling ingredients and mix well to form a stiff dough. Drop by tablespoonfuls into simmering soup.

Cover and simmer for 15 to 20 minutes. Serve immediately.

Yield: 5 to 6 servings.

Adapted from Steph's Country Kitchen Goodness and Food.com. <http://www.cookingphotographer.com>