

Chicken & Dumplings

Ingredients

3 chicken breasts, cooked and shredded (I usually boil an entire bag at once, shred it, and then freeze the meat.)

5 quarts chicken broth

1 teaspoon garlic powder

½ teaspoon onion powder

½ teaspoon dried thyme

½ teaspoon salt

½ teaspoon pepper

1½ packages Mary B's Open Kettle Dumplings or homemade dumplings*

1 can evaporated milk

1 can Cream of Mushroom Soup

Salt and pepper, to taste (I use about 1 teaspoon of each, I think)

Directions

Bring chicken broth to a boil with thyme, salt and pepper. Break frozen dumplings into fourths and cook according to package directions. (The important part is to keep stirring so that they don't stick!) Once dumplings are tender, add chicken. Add evaporated milk and soup. Add additional salt and pepper. Let simmer for about 10 minutes. Enjoy!

**Homemade Dumplings (I double the recipe. These cook for about 15 minutes before adding chicken.)*

Mix 2 cups of flour with 1 teaspoon salt in a mixing bowl. Begin pouring ice-cold water and mixing with your fingers. (You'll use a little over ¾ cup water.) Knead the dough into a ball. Sprinkle flour over your work area and roll the dough to about 1/8 inch. Cut dough into 1" x 2" pieces.