

## **Chicken & Dumplings**

From Jo Ann Hess - my mother's recipe

Serves 6 to 8

### **Chicken:**

5 to 6 pound ready-to-cook stewing chicken, cut up or 2 large broiler-fryers, cut up  
2 sprigs parsley  
4 celery ribs with leaves  
1 carrot, pared and sliced  
1 small onion, cut up  
2 teaspoons salt  
¼ teaspoon pepper  
1 bay leaf

In a Dutch oven or large kettle, add enough water to chicken to cover. Add the above ingredients to the chicken and water. Cover: bring to boiling and simmer for 2 ½ hours or till meat is tender.

### **For Dumplings (I sometimes double the dumpling recipe to have more dumplings)**

1 cup sifted all-purpose flour  
2 teaspoons baking powder  
½ teaspoon salt  
½ cup milk  
2 tablespoons cooking oil  
2 tablespoons snipped parsley

Sift together flour, baking powder, and the ½ teaspoon salt. Combine milk and oil; add with snipped parsley to dry ingredients; stir just to moisten.

Drop from tablespoon directly onto chicken in boiling stock. Cover tightly; return to boiling.

Reduce heat (don't lift cover); simmer 12 to 15 minutes.

Remove dumplings and chicken to hot platter; keep hot.

### **For Chicken Gravy: (I sometimes 1 ½ times the gravy)**

½ cup all-purpose flour  
1 cup cold water  
1 ½ teaspoons salt  
1/8 teaspoon pepper

Broth from the chicken. Strain the broth. Measure 1 quart broth into saucepan. Heat to boiling.

Combine the flour and water; gradually add to broth, mixing well.

Cook, stirring constantly, till mixture thickens.

Add the salt and pepper.

To Serve: pour chicken gravy over the chicken and the dumplings.