

## HOMESTYLE CHICKEN AND DUMPLINGS

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### Chicken

- 4 chicken leg quarters, skinned
- 2 medium onions, coarsely chopped
- 3 celery stalks, coarsely chopped
- ¼ tsp dried thyme leaves
- ½ tsp black pepper
- ½ tsp salt

### Dumplings

- 2 cups all-purpose flour
  - ½ tsp baking powder
  - ½ tsp salt
  - ½ tsp garlic powder
  - 2 Tbsp cold butter, cut into small pieces
  - 1 egg, beaten
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1. Bring 10 cups water to a boil in a large pot. Add the chicken, onion, celery, thyme, black pepper and ½ teaspoon salt. Return just to a boil, reduce heat to medium, cover and cook 55 minutes or until chicken begins to fall off the bone. Remove chicken and vegetables; set aside on a plate to cool.
2. Meanwhile, combine the flour, baking powder, ½ tsp salt and garlic powder in a large bowl. Using 2 knives, cut the butter into the flour to a coarse texture (about the size of a pea). Add the egg and ⅓ cup water; stir until the dough comes together in a ball. Let stand 10 minutes.
3. Shape into 3 smaller balls. Working with one ball at a time, place a ball onto a floured surface. Flour rolling pin and roll the dough very thin (about 1/16th inch thick). May sprinkle with a bit more flour if the dough begins to stick. Cut the dough into squares, about 2-inch by 2-inch pieces.
4. Dust a large plate with flour and place the squares on the plate. Continue rolling and cutting until all of the dough had been used. Lightly sprinkle flour between layers of dough to prevent sticking.
5. Bring chicken broth to a boil. Add dumplings, one at a time and gently stir while adding to prevent them from sticking together. When all the pieces have been added, reduce the heat to medium and cook, uncovered 45 minutes or until very tender, stirring frequently to prevent sticking to the bottom of pot.
6. Remove chicken from the bones. May want to cut the chicken into smaller pieces. Remove the dumplings from heat, gently stir in the chicken. If desired, add the celery and onions as well.

Makes 9 cups. Serves 6; 1 ½ cups per serving. Recipe provided by Nancy Hughes.