

## **Chicken & Dumplings**

3-4 lb chicken  
3 Tbsp onion, chopped  
2 carrots, shredded  
1 stalk celery, chopped

Wash chicken but don't cut it up. Put it in large pan and cover with water. Heat to boiling. Reduce heat, cover and simmer 2 hours or until the chicken is tender.

Take chicken out & remove meat from bones. Tear meat into small pieces and add back to the broth

### **Dumplings**

2 cup flour  
1 1/2 tsp salt  
4 eggs  
1/2 cup milk

Mix together and drop by teaspoon into pan of boiling water. Dumplings will drop to the bottom, then float to the top. Spoon them out and add to the chicken and broth.

We make more dumplings for thicker soup.

Karla Johnson  
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