

## CHICKEN AND DUMPLING SOUP

By Dorothy Zehnder

4 pounds of roasting chicken\* cut up  
7 cups of cold water  
½ cup onion, chopped  
2 teaspoons salt  
1 bay leaf  
6 black peppercorns  
2 large carrots, pared and sliced

Place chicken in a Dutch oven and cover with water. Add onion, salt, bay leaf, peppercorns and carrot. Bring to a boil; reduce heat and simmer, covered 1 ¼ hours or until tender. While simmering, make dumplings. Remove bay leaf before adding dumplings.

### DUMPLINGS:

1 ½ cups flour  
1 ½ teaspoons baking powder  
1 ½ teaspoons salt  
Dash pepper  
1 ½ tablespoons green onion, chopped  
3 tablespoons butter or margarine  
½ cup plus 2 tablespoons milk

In large bowl, mix flour with baking powder, salt and pepper; stir in onion. With pastry blender, cut butter into the flour mixture until it resembles coarse corn meal. With a fork, stir in the milk until mixture forms a ball and leaves side of bowl. Set aside.

2 tablespoons flour  
2 tablespoons water

Combine flour with water in small bowl. Stir to dissolve flour. Stir mixture into soup broth. Bring to boil while stirring. Drop dumpling batter in pieces, about the size of a dime into broth. Bring to boil; simmer covered 10-15 minutes or until dumplings have risen.

Preparation and cooking time 2 hours.

\*Can also use leftover turkey.

YIELD: 8-10 servings

*\*\*\*Note from Dorothy – This is such a great soup for this time of year. Perfect for those winter blahs. It makes a larger amount so there is always enough for seconds or another meal.*