

Chicken & Dumplings...

a work in progress

For more than a year and a half (since Brandon and I got married) I have been trying again and again to get this recipe to suit our taste.

Sometimes it's too broth-y, sometimes it's too bland...I've tried it using a whole chicken, I've tried it using a crockpot...I've even tried it using cornmeal in the dumplings! So, here's where I am at so far...give it a try and tell me if you think anything else worked better for you!

Ingredients:

1-2 lbs boneless, skinless chicken thighs
1 qt. chicken broth (I think I used a less than this the last time I made it)
1 (14.5 oz) can cream of chicken soup
3 stalks of celery, coarsely chopped
4 (medium size) carrots, coarsely chopped
1 small yellow/sweet onion, coarsely sliced
3 Tbls. Olive oil
salt & pepper
poultry seasoning
bay leaf
thyme
sage (just a little)
garlic powder or salt (because everything needs a little garlic!)

Dumplings: (I follow the directions on the back of most baking mixes...I typically use Jiffy)

2 cups Baking mix
2/3 Cup Milk
1/2 tsp Poultry seasoning

Directions:

Pour olive oil into a dutch oven or large pot on the stove, and heat to medium-high heat. Trim fat from chicken thighs and season with salt and pepper. When oil is warm, place chicken thighs in the pot and cook for 3 minutes, then flip them over and cook for another 3 minutes. Add celery, carrots and onion to pot and sauté with chicken for 3-5 minutes. Mix chicken broth and cream of chicken soup together in a separate bowl and add it to the pot. Turn heat down to

medium low. Stir contents of pot and remove chicken thighs with a slotted spoon—place on a cutting board to cool. When chicken is cool enough to handle, thinly slice/chop chicken thighs and return them to the pot. Season soup with one bay leaf, poultry seasoning, thyme, salt, and pepper to taste. I added a little sage and garlic salt, but don't feel obligated!

At this point, just take a look at your soup...if you like it broth-ier, add a little chicken broth/water. Brandon likes it thick, so I took a couple tablespoons of butter and melted it in a separate bowl, then I added approx. four tablespoons of flour to the melted butter. I mixed it until it was crumbly and added some of the broth from the soup until it was thick and the flour/butter mixture was incorporated...then I added it to the soup...this made it a much thicker consistency.

Well, once you get the soup thick enough and seasoned to your taste, cover the pot and let it simmer for about 20 -30 minutes.

If you are doing this before work/school (which is what I had to do), let the soup cool after the simmer time and place it in the fridge until the evening.

When you are ready to eat, bring the soup back to a rolling boil (or if you are making it right before dinner, take the soup from a simmer to a rolling boil).

Make the dumplings by placing the baking mix in a separate bowl and mixing in the poultry seasoning. Add the milk and mix until combined. Add heaping teaspoons of the dumpling dough to the boiling soup—cover and simmer for 5-8 minutes.

Then your done! Enjoy...and let me know if you like to do it differently!!