



## CHICKEN WITH DUMPLINGS

- 1 Quart Water
- 2 Teaspoons Salt
- 2 Carrots, Sliced
- 1 Onion, Sliced
- 1 Stalk Celery, Including Leaves
- 1 Stewing Chicken, Cut up
- 1/3 Cup Flour
- 1 3/4 Cup Milk
- 2 Cups Biscuit Mix
- 1/2 Cup Chopped Parsley

## DIRECTIONS

1. Heat water in a saucepan.
2. Add salt, carrots, onion, and celery.
3. Add chicken.
4. Cover and simmer for 3 to 4 hours - do not boil.
5. Remove chicken from broth and keep hot.
6. Strain broth and measure. Add water if necessary to make 3 cups.
7. Return to saucepan.
8. Combine flour and 1 cup milk.
9. Shake in a covered jar or beat to blend thoroughly.
10. Add flour mixture slowly to broth, stirring constantly for 5 minutes.
11. Combine biscuit mix and parsley.
12. Stir in 3/4 cup milk until flour is dampened.
13. Drop from a spoon onto chicken pieces in boiling stew.
14. Cook, uncovered, over low heat for 10 minutes.
15. Cover and cook an additional 10 minutes.