



CHICKEN AND DUMPLINGS

- 1 Fryer Chicken
- 1 Salt and Pepper
- 1 Onion
- 1 Stalk Celery
- 3 Tablespoons Flour
- 1 Cup Milk
- 1 Recipe Biscuit Dumplings

DIRECTIONS

1. Clean chicken and separate into portions.
2. Place in a pot with the onion and celery, season, and nearly cover with water.
3. Cover the pot and simmer gently for 3 to 4 hours.
4. Remove chicken bones and chop meat.
5. Return meat to broth.
6. Drop dumplings into broth and cook 20 minutes.
7. Stir flour into milk, add to broth and heat until thickened.