

Chicken & Dumpling Soup

-Angela Zedaker

3 quarts of chicken stock. Canned or homemade
Shredded chicken (from the homemade stock or rotisserie chicken)
Diced carrots, onion and celery. More or less to your liking. These can be omitted entirely if you want

For the Dumplings

2 cups flour

2 eggs

1 cup water plus more. (Roughly 1/4 cup). You want to consistency of a thick paste.

1. Heat the chicken stock over medium high heat. You want a gentle simmer but not a rapid boil. Add carrots, onion, and celery.
2. Mix dumpling ingredients together and add more water if need be usually 1/4 cup. You want the consistency of a thick paste. If you had it on a spoon it would slowly fall off. If you wanted less or more dumpling dough, it's 1 egg to 1 cup of flour and add water until you get the consistency of a thick paste
3. Place the dumpling liquid on a plate. And with a spoon drop the dumplings in the hot chicken stock. Occasionally dip the spoon into the hot stock so that's it's easier for the dumplings to release from the spoon.
4. Let simmer for 20-30 minutes.
5. Add shredded chicken until heated through.