



# GRANDMA'S CHICKEN & DÜMPLIN' SOUP

From the kitchen of Mom Dudley

## Ingredients:

Chicken Broth:

- 1 Chicken, cut up
- 6 cups Water
- 3 Chicken Bouillon Cubes

Soup Base:

- 1 can Chicken Broth
- 1 can Cream of Chicken Soup
- 1 can Cream of Mushroom Soup
- 1 cup Celery, Chopped
- 1 ½ cups Carrots, chopped
- ¼ cups Onions, chopped
- 1 cup Potatoes, chopped
- 1 small Bay Leaf
- 1 cup Frozen Peas

## Ingredients Continued:

- Dumplings'
- 2 cups Flour
- 1 tsp Salt
- 4 tsp Baking Powder
- ¼ tsp Pepper (White or Black)
- 1 Egg, well beaten
- 2 Tbsp Butter, melted
- 2/3 cup Milk

## Directions:

Cook Chicken in Broth, cut in bite size pieces. Reserve broth and strain. Put in large pot and add soup base ingredients. Simmer 2 hours. About 30 minutes before serving mix up dumplings'.

Sift dry ingredients together, add egg, butter and enough milk to make moist, stiff batter. Drop by teaspoons into boiling liquid. Cover and cook without peeking 18 - 20 minutes or until Dumplings' or done.

Yields 10 - 12 servings.