

# CHICKEN AND DUMPLINGS

## Ingredients

1. 2 c. all-purpose flour
2. 1/2 c. self-rising flour
3. 1 tbsp. Crisco
4. 4 eggs
5. 1 c. chicken broth (from boiled
6. chicken)
7. 1 pkg. chicken
8. 1/2 stick butter
9. 1 tsp. Poultry Seasoning
10. 1/4 tsp. Rosemary
11. 1 tsp. salt
12. 1 1/2 tsp. pepper

## Instructions

1. Boil chicken in extra amount of broth.
2. Remove chicken from broth and debone if necessary.
3. Mix dry ingredients.
4. Stir in Crisco; add eggs.
5. Add One cup chicken broth from pot of soup.
6. Mix until forms into soft dough.
7. Turn dough onto floured surface.
8. Roll out thin; cut into strips.
9. Cut into squares; drop in pot of hot broth.
10. Cook 20 minutes (dumplings).
11. Add chicken to pot.