

# Chicken & Dumplings

## Description

Charlotte Donovan's Recipe

## Summary

**Yield:** 6

**Source:** Charlotte Wheeler Donovan

**Prep Time:** 30 minutes

**Category:** Dinner

## Ingredients

- 1 whole chicken
- 6 cups chicken broth (from cooking chicken)
- 1 onion
- 1 bay leaf
- 1/2 cup celery (optional)
- 1 cup all purpose flour
- 1 tsp baking powder
- 3/4 tsp salt
- 1 dash nutmeg
- 2 egg yolks (no white)
- 1/3 cup milk

## Instructions

- Cook chicken. Drain saving chicken broth. Let chicken cool then take off bone and cut into chunks.
- Simmer bay leaf, onion, celery in chicken broth until onion and celery are cooked.
- Put chicken in chicken broth mixture

Dumplings:

Sift together dry ingredients. Beat egg yolks with milk and add to dry mixture. Mix lightly until blended. Flour board or counter top. Flour rolling pin and add little flour to batter to keep from sticking to rolling pin. Roll out and cut into strips and add to boiling chicken. Boil about 15 minutes.

See recipe for German Egg Dumplings (Dropped). Dropped egg dumplings can be used instead of the dumpling strips above.