

A Christmas Favorite From Lynette Hagin's Recipes

CHICKEN AND DUMPLINGS

Servings: 3-4

4 chicken breasts with bone and skin

1 stick of butter

Salt and pepper

6-8 cups of water

Place the chicken, butter, salt, and pepper in a pot. Cover with 6-8 cups of water. Simmer until done.

Note: I usually put the chicken in a Crock-Pot and cook overnight.

Remove chicken from the water. Skin and debone. Save the broth to cook the dumplings in.

DUMPLINGS:

2 cups flour

1 teaspoon salt

1 teaspoon baking powder

1/4 teaspoon baking soda

1/4 cup shortening

1/2 cup buttermilk

2 eggs

1 stick of butter

2 cups half-and-half

Mix together flour, salt, baking powder, and baking soda.

Cut vegetable shortening into flour mixture.

Slightly beat eggs. Add the buttermilk to the egg mixture.

Add buttermilk/egg mixture to the flour mixture. You will have to add a small amount of flour to be able to knead the dough and roll it into a ball.

Divide the mixture into two balls. Roll until the dough is slightly thicker than pie dough. Use plenty of flour as dough is kneaded and rolled.

Cut dough into strips approximately 1 inch wide and 3-4 inches long.

Place strips on a cookie sheet layered with plastic wrap and place in the refrigerator overnight.

Note: I make the dumplings the same night that I put the chicken in the Crock-Pot.

The following day, mix as follows:

Heat the chicken broth to a boiling temperature. If the broth doesn't look like there is enough water, I usually add a little more water to it. I also add another stick of butter.

Place the dumplings in the chicken broth.

Boil gently for 20 minutes or until the dumplings are cooked through. Stir occasionally.

Add chicken and half-and-half.

Note: Milk can be used instead of half-and-half. I usually double and triple this recipe for my family.

