

Chicken and Dumplings

The following recipe came from my mother-in-law Alice Howard. It's a family favorite and perfect for cool fall evenings!

Ingredients:

- 1 whole chicken
- 4 cups flour
- 1 tsp salt
- 1 ½ cups boiling water
- 1 stick butter
- 2 cans cream of chicken soup
- Salt and pepper

Cook chicken in large pot of water until done. Remove chicken from pot and reserve broth. When chicken is cool enough to handle remove skin and bones. Cut or tear chicken into bite-sized pieces. Set meat aside.

Add enough water to broth to make two quarts of liquid. Bring to a boil. Meanwhile, prepare dumplings. Mix flour and salt. Blend in butter. Add boiling water. Roll dough out thin and cut into short strips. Drop dumplings into boiling broth and simmer until done. Add chicken, soup, and salt and pepper to taste. Serves 8 to 10.