

## Chicken & Dumplings Annette

<u>Ingredient</u>	<u>Quantity</u>	<u>Instruction</u>
bones of roasted chicken	1	use to make broth
raw chicken thighs	4	with bones but no skin
celery & leaves	4	chopped, reserve the leaves for later
carrots	5	chopped
yellow summer squash	3-4	sliced into half-rounds
yellow onion	2 large	chopped
garlic	3 large cloves	peeled & halved
parsley	½ cup	chopped
salt & pepper		
Bisquik	2 cups	
whole milk	2/3 cup	
dried thyme	½ teaspoon	
garlic salt	½ teaspoon	

- In a large saucepan, place the roasted chicken bones with 1 chopped carrot, 1 chopped celery stick, 1 chopped onion, 3 cloves of garlic, & salt & pepper. Cover with water, and simmer until you have flavorful broth. Strain into a bowl, discard the bones & cooked veggies, and reserve the broth for later.
- In a large stew pot, place the chicken thighs with the remaining chopped carrots, celery, & onion, & salt & pepper. Just cover with water, bring to a boil, then simmer for twenty minutes.
- Make the dumplings. Gently mix (do not over mix) the Bisquik, thyme, & garlic salt with the milk, and let the dough rest on the counter.
- To the stew pot, add the reserved roasted chicken broth, the squash & celery leaves. Bring to a gentle boil, then spoon the dumpling dough onto the top of the soup using a large spoon. Simmer for 15 minutes, uncovered. Do not stir or bump the dumplings after you spoon them onto the soup or they won't form nicely.
- Turn down the heat a bit, and cover the stew pot. Gently (not a rolling boil) cook the dumplings for another 15 minutes, covered.
- Sprinkle a little chopped parsley over top of each bowl when serving.

Serves four.