

Chicken with Biscuit Dumplings



This is a photo of my Mom's hands making dumplings, taken by her granddaughter. She was famous for her home made dumplings.

1 Whole hen
1 can cream of celery soup
1 can cream of chicken soup
1 can of your favorite 8 or 10 count biscuits
1 medium onion, diced
2 carrots, diced
3 celery stalks, diced
2 Tbsp. olive oil
Salt & Pepper to taste

Boil the hen in a Dutch oven about 2 hours or until done, falling off the bone, keeping completely covered with water at all times. Add salt & pepper to taste. Separate the meat and bones from the broth. Shred chicken and measure out about 2 cups. Freeze the remaining meat for future use.

No need to clean the pot, you will use it for the Chicken with Biscuit Dumplings. Measure out about 5 cups of broth for the Chicken with Biscuit Dumplings. Freeze remaining broth after it cools. In the Dutch oven add the 2 Tbsp. olive oil, heat then add the carrots, celery and onions. Cook until tender, stirring frequently. Stir in both cans of soup then stir in the 5 cups of chicken broth and bring to a boil, stirring often. Pinch off small pieces of the biscuits dropping into the boiling broth mixture, stirring occasionally. Continue to boil gently until biscuits are done, about 35 to 45 minutes. Stir often. Serve and enjoy.

