

Momma39s Best Chicken and Dumplings

Oscar · 28/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

2 hrs 33 mins

Description

Theres a lot of love in those dumplings This is comfort food at its best and so worth the time and effort I love the ohhs awws and OMGs smiles and sighs of total satisfaction that come with this bowl of heaven

Ingredients

- - ¼ cup butter - 2 ribs celery
- quartered - 1 large carrot
- quartered - 1 small onion
- chopped - 1 teaspoon mashed garlic - 2 large bay leaves - ½ teaspoon dried thyme - ½ teaspoon salt - ½ teaspoon ground black pepper - ? teaspoon poultry seasoning - 2 pounds bone-in chicken breasts - water to cover - 2 tablespoons self-rising flour (such as White Lily®) - 2 cups self-rising flour (such as White Lily®) - ¼ cup cold shortening - ¼ cup chicken broth
- slightly chilled

Instructions

1. Gather all ingredients. Dotdash Meredith Food Studios Melt butter in a stock pot over medium-high heat. Add celery
2. carrot
3. onion
4. garlic
5. bay leaves
6. thyme
7. salt
8. pepper
9. and poultry seasoning; cook and stir until flavors combine
10. about 5 minutes. Dotdash Meredith Food Studios Push vegetable mixture to the sides and add chicken; cook until browned
11. 3 to 5 minutes per side. Dotdash Meredith Food Studios Pour enough water over the chicken to cover by 3 inches; bring to a boil. Stir
12. scraping the browned bits off of the bottom of the pot. Reduce heat; simmer until chicken is tender
13. about 1 hour. Dotdash Meredith Food Studios Transfer chicken and carrots to a serving plate with a large slotted spoon; let cool. Dotdash Meredith Food Studios Ladle 1/4 cup cooking liquid into a bowl; cool slightly
14. about 5 minutes. Mix in 2 tablespoons flour. Stir back into the pot. Dotdash Meredith Food Studios Place 2 cups flour in a large bowl; cut in shortening with 2 knives until mixture forms pea-sized bits. Mix in chilled chicken broth until dough is combined. Dotdash Meredith Food Studios Turn dough out onto a floured work surface. Knead 5 to 6 times; pat down to 1-inch thickness. Sprinkle lightly with flour; roll out to about 1/8-inch thickness. Cut dough into squares with a sharp knife. Dotdash Meredith Food Studios Drop squares
15. in batches
16. into simmering cooking liquid
17. moving squares to the side with each addition. Partially cover pot; simmer until dumplings are firm
18. about 12 minutes. Separate any dumplings that stick together. Remove from heat; keep covered. Dotdash Meredith Food Studios Bone chicken; cut into bite-sized pieces and return to the pot. Chop carrot; return to the pot. Cool chicken and dumplings
19. about 30 minutes
20. before serving. Dotdash Meredith Food Studios Enjoy! Dotdash Meredith Food Studios Recipe Tip You can substitute chicken thighs or legs for chicken breasts if desired. If using only chicken thighs or legs
21. reduce butter to 2 tablespoons.