

## **Chicken Soup and Dumplings (Bubba's / Mom's)**

Soup and broth:

Whole chicken	1 onion reeled
3 stalks celery (2 plain, 1 w/leaves)	2-3 carrots peeled w/tips cut off

Dumplings:

2 cups flour	1 tsp. salt
3-4 eggs	

### **Directions:**

1. Soup and broth: rinse chicken - take giblets and neck out and rinse; put into small pot. Rinse out inside of chicken. Put in a big pot.
2. Put water in to cover the chicken and boil. Skim the 'scum' off the top and throw it away. After skimming, lower to simmer.
3. Cut bottoms and tips off of 2 stalks of celery (3 stalks total - 2 plain, 1 with leaves). Rinse after trimming; cut in half and place in pot. Reel 1 onion - place in pot. Cut tips (bottoms and tops) off 2-3 carrots and peel 'em; cut in half and place in pot. Cook for 2 hours.  
Optional: for only broth, strain into bowl. If anything, eat the carrots - you may decide to throw everything else away (i.e., the celery and onion).

Dumplings: put 2 cups flour into a mixing bowl. Beat 3-4 eggs and add water to fill a cup, then stir. Add 1 tsp. salt to the flour, then add the egg and water mixture. Stir until runny or gummy. (If too gummy, add a little more water.)

Get a pot - add water and 1 tsp. salt; bring to a boil. Using a teaspoon (or tablespoon), scoop out some of the dumpling mixture, then push off with a finger into the hot water. After they come to the top, cook 5 more minutes then drain. Keep the dumplings separate and use as desired or add to the soup.

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