



LUCKY 32 Southern Kitchen

Chicken & Dumplings

1/4	cup	canola oil
2	cups	yellow onions, medium diced
1 ¼	cup	carrots, medium diced
1	cup	celery, medium diced
1/2	tablespoon	garlic, chopped
4	each	bay leaves
1	teaspoon	thyme leaves
1	teaspoon	black pepper
1 ½	tablespoon	salt or to taste
1/2	tablespoon	Cayenne pepper
1/8	cup	all purpose flour
1	gallon	chicken stock
1	tablespoon	lemon juice
1/8	cup	heavy cream
1/4	cup	dry cooking sherry
3	pounds	roasted chicken, pulled or rough chopped.
8 – 12	each	buttermilk biscuit dough
1/4	cup	fresh parsley, chopped

Heat oil in a large sauce pot and sweat the onions until golden.
Add carrots, celery, garlic, bay leaves, thyme, salt, pepper and cayenne.
Continue to sauté until garlic is fragrant. Stir in flour and whisk until combined.
Add stock and bring to a simmer, lower heat. Simmer until carrots are tender.
Add sherry, cream and lemon juice. Add chicken.
Tear dough into ½ inch pieces and add to broth.
Cover and simmer for 10 minutes or until dumplings are done.
Garnish with fresh chopped parsley.

Makes – 8 servings

Disclaimer: All our recipes were originally designed for much larger batch size. This recipe has been reduced – but not tested at this scale. Please adjust as to your taste and portion size.

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