**Chicken and Dumplings**

 **Ingredients**

**For chicken:**

**1 (3 pound) whole chicken**

**3 ribs celery, chopped**

**1 large onion, chopped**

**2 bay leaves**

**2 tsp chicken bouillon powder**

**1 tsp house seasoning**

**1 can cream of chicken soup**

**3 cups water**

**For Dumplings:**

**2 cups all purpose flour**

**1 tsp salt**

**Ice water**

 **Directions**

**In a heavy pot place the whole chicken, water, celery, onion,**

**bay leaves, bouillon powder, house seasoning and cover the**

**pot with lid. Simmer the chicken over medium heat, until it is**

**tender and the thigh juices run clear, about 40 minutes.**

**Remove the chicken from the pot and when it is cool enough**

**to handle, remove the skin and separate the meat from the**

**bones. Return the chicken meat to the pot and stir it. Keep**

**warm over low heat while making the dumplings. To make**

**dumplings, in a bowl mix the flour and salt. Stir in water to**

**form soft dough. Knead the dough and form it into ball. Roll**

**out dough on a floured surface, with a rolling pin, until very**

**thin. Cut the dough into 1 inch pieces. Add the cream of**

**chicken soup to the chicken pot and simmer gently over**

 **medium heat. Add dough pieces into the simmering soup. Do**

**not stir the chicken once the dumplings have been added. Cook**

**in simmer until the dumplings float and are no longer doughy,**

**for 15 mnutes. Once cook serve immediately.**