

# Basic Chicken and Dumplings

## Ingredients

- 3 lbs chicken, bone-in, skin on  
(it can be all breasts or a whole cut-up chicken)
- 2 stalks of celery, cut into 1-inch pieces
- 1 carrot (medium) cut into slices
- 1 small onion, cut into 8 wedges
- ½ tsp pepper
- ½ tsp thyme
- ½ tsp sage
- 1 tsp dried parsley
- 5½ cups water
- 1 Tbsp chicken bouillon or [Better than Bouillon](#) Roasted Chicken

## Instructions

1. In a large pot, place chicken and the rest of the ingredients; cover; heat to boiling; reduce heat to simmer. Cook for 1 to 1½ hours.
2. Remove chicken and vegetables from pot; remove skin and bones from the chicken; discard.
3. Skim fat from broth; save for another use. Place 4 cups of stock back into pot; add chicken and vegetables; bring to boil, then reduce heat to a medium boil.
4. At this point add the [dumplings](#) (scroll below).

## Options

- You can also use a crockpot; heat mixture to boiling; turn on low and cook for 3 to 4 hours. Follow steps 2 and 3 above. Bring back to boiling; drop in dumplings (scroll below).

\*Don't add additional salt if using any type of bouillon.

### KEYWORDS

chicken and dumplings, chicken dumplings