



# CHICKEN & DUMPLING SOUP

PERFECT USE FOR LEFTOVERS  
FROM A ROAST CHICKEN.  
WATCH OUR INSTRUCTIONAL  
VIDEO FOR TIPS!

## For the Broth:

- Bones and skin from 1 chicken
- Enough water to cover bones
- salt to taste
- 1 Large onion, sliced
- 4 Celery stalks
- 3 Cloves garlic
- Herbs including: tarragon, thyme, rosemary, parsley, etc.

## For the Soup:

- 1 to 2 Cups celery
- 1 Large onion
- 1 to 2 Cups carrot
- 3 Cloves garlic
- Salt & Pepper
- Cooked chicken meat
- Optional additions - cabbage, greens, spinach or kale, additional herbs

## For the Dumplings:

- 2 1/4 Cups All purpose flour
- 3 Duck or 4 chicken eggs
- 3/4 Cup water

- 1** Remove meat from bones and add to pot along with water, salt, onion, garlic, herbs and celery over medium-high heat
- 2** Once the water begins to boil, reduce heat to low and continue to simmer for 2 to 8 hours stirring occasionally. The longer you simmer the better the broth!
- 3** Remove broth from heat source and strain through a mesh strainer or cheesecloth into a clean pot
- 4** While the broth is cooking prepare the soup ingredients. Chop celery, carrots, garlic and onion and saute in lard or butter.
- 5** Combine broth, vegetables and chicken over medium high heat. Add additional herbs and salt to taste.
- 6** Prepare dumplings. Combine flour, eggs and water in a medium sized mixing bowl. Dough should be sticky - add more flour or water if needed (watch our how to video for tips!)
- 7** Bring soup to a low boil. Drop dumpling dough in one small scoop at a time. Dough will sink and then come to the surface as they cook
- 8** Bring soup to a low boil. Drop dumpling dough in one small scoop at a time. Dough will sink and then come to the surface as they cook. Add greens & enjoy!