



A Recipe From Cherry's Kitchen

CHERRY'S CHICKEN AND DUMPLINGS

- 1 Whole Chicken
- 1 Medium Yellow Onion
- 4 Stalks of Celery
- 2 TBL Chicken Bouillon
- 1 TBL Garlic Salt
- 1 TBL Black Pepper
- 2 CANS Biscuits
- 4 CUPS Bisquick as prepared on the side for the dumpling recipe

Put chicken in pot of water to cover....add all vegetables chopped real fine, and add seasonings. Cook about 1 hour until chicken is ready. Remove chicken from pot and de-bone then add chicken back into the pot. Prepare Bisquick dumplings and drop by teaspoon full into boiling pot with your chicken and broth. Next, cut your Bisquick into thirds and drop them into broth also...continue to stir, cook another 15 minutes. Be careful not to scorch... Serve with French bread to sop all the goodies up... this wonderful recipe is one that my kids and family love and request at the first cold spell. Wonderful comfort food!

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