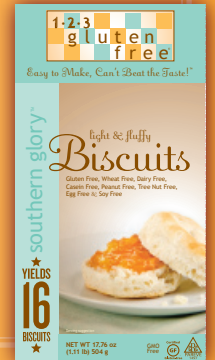


chicken AND dumplings



DUMPLINGS:

1 cup 1-2-3 Gluten Free® Southern Glory Biscuit Mix

⅓ cup milk

1 egg

1 tsp. salt

½ tsp. pepper

½ tsp. spice (any spice you want to use—garlic, onion, dill, or rosemary); optional

- ① Boil chicken in pot of water. Take chicken out and set aside. Pull chicken into pieces. Keep pot of water.
- ② Mix all dumpling ingredients together until the dough comes together into a ball.
- ③ Once it's a ball, use a floured rolling board and roll it out thin. Cut dough into long narrow strips. Then, pick up the strips by hand and just use your hands to pull apart about 1-inch sections and place them in the same boiling water that you've used to boil the chicken. After you've finished putting all the dumplings in the water, cut the heat down and let simmer for 15 to 30 minutes.
- ④ The dumplings refrigerate very well.

Thank you to Brenda D. of Covington, GA for this recipe.

