

CHICKEN + DUMPLINGS

A rich and warming supper for cold nights.



DUMPLINGS

- 2¼ cups (9 ounces) King Arthur Unbleached Self-Rising Flour
- ¼ cup (4 tablespoons, 2 ounces) butter
- 2 teaspoons Herbes de Provence
- ¾ cup (6 ounces) buttermilk (or teaspoon of white vinegar and 2% milk)
- 1 large egg

FILLING

- ¼ cup (4 tablespoons, 2 ounces) butter
- ½ cup (2 ounces) King Arthur Unbleached All-Purpose Flour
- 2 cups (24 ounces) chicken broth 1 teaspoon dried thyme
- 1 bay leaf
- salt and pepper to taste
- ¼ teaspoon Worcestershire sauce
- 2 cups (16 to 18 ounces) diced cooked chicken
- ½ cups (11 ounces) frozen mixed vegetables, thawed and/or cooked

Preheat oven to 350°F.

TO MAKE THE DUMPLINGS: Work the butter into the flour until the mixture resembles coarse bread crumbs. Stir in the herbs. Cover and refrigerate while you make the filling.

TO MAKE THE FILLING: Melt the butter in a large oven-safe saucepan over medium heat. Whisk in the flour; cook for 1 minute.

Add the broth ½ cup at a time, whisking it into the flour and butter to prevent lumps. Season with the thyme, bay leaf, salt, pepper, and Worcestershire sauce. Simmer for 15 minutes, then stir in the chicken and vegetables. Simmer slowly while you finish the dumplings.

TO FINISH THE DUMPLINGS: Whisk the buttermilk and egg together and stir into the dry dumpling mixture, just until evenly moistened.

TO ASSEMBLE: Scoop the batter, ¼ cup at a time onto the simmering filling, leaving space for the dumplings to double in size. Put the lid on the pan, and bake for 25 to 30 minutes.