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CHICKEN AND DUTCH DUMPLINGS Recipe

Ingredients:

3 3/4 cups flour
2-3 tsp salt (adjust to taste)
4 tbs butter
1/2 cup water
4 eggs
2-3 gallons chicken broth
chicken

Instructions:

Mix flour and salt together well. Cut in butter. Add water and beaten eggs, and mix until dough forms a ball. Divide dough if necessary and roll out on a well floured board. This should be rolled out **very** thin, ~1-1.5 mm thick. Cut the dough into 2-3 inch square pieces and set aside for the moment. Make sure the dough is not overlapping when you set it aside...it CANNOT be stacked.

In the meantime (at the beginning) prepare the chicken broth and season to taste. When all the dumplings are cut, quickly drop them one by one into the boiling broth. Allow to cook for 1/2 an hour. If the dumplings are too thick, they will come out tough. It's better to err on the thin side when rolling them out. This dish can be served with fried chicken, or with the chicken chopped up in the broth. Makes ~8-10 servings.

Courtesy of Jody Lynn DeLong <jld6m@darwin.clas.virginia.edu>

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