

MENU 9

CHICKEN 'N DUMPLINGS

Stew a whole chicken and giblets too, but remove giblets from their package.

To stew a chicken:

In crockpot with 6 cups water, place chicken and add:

1 small onion
1 carrot
1 stalk celery
2 chicken bouillon cubes

Cook all day on low ---or--- simmer for 2 to 3 hours in Dutch oven pan on top of stove.

When chicken is done, remove it from broth, cool, and remove meat from bone. Discard onion, carrot and celery. Put broth and chicken into Dutch oven and bring to an easy boil.

Mix with fork in separate bowl: 3 cups Bisquick Mix
1 cup milk

Drop by spoonfuls into boiling chicken. Reduce heat to low. Cook uncovered over low heat for 10 minutes, then cover and cook 10 minutes longer.

SERVE WITH:

Corn (see Recipe 7)

and

Tossed Salad (see Recipe 24)