

# Betty's Updated Homestyle Dumplings Recipe



Uploaded on 12 Apr 2009

In this video, Betty demonstrates how to make her super easy, super quick, and super good Updated Homestyle Dumplings recipe. It requires 1 can of chicken broth and 10 refrigerated biscuits, and that's all! Oh, and some instructions...

Ingredients:

14.5 oz. can chicken broth

10-count container of refrigerated biscuits (I used "Butter-Me-Nots.")

freshly ground black pepper

Pour the 14.5 oz. can of chicken broth into a medium-sized pot. Now, use kitchen shears to cut each of the 10 biscuits into quarters and place them in the chicken broth. At this point, place your broth and biscuit pieces over heat and bring them to a boil over medium heat, stirring occasionally. This will take about 3 minutes. Continue to cook for about 7 or 8 more minutes, stirring occasionally. The dumplings are done when the broth is thickened and the dumplings have hardened up a bit. Pour the dumplings, along with their gravy into a serving bowl. When serving, top with freshly ground black pepper. Excellent with a meal, or just when you want to curl up on the sofa with some comfort food.