

Betty's Chicken and Dumplings, Part II--the Rolled Dumplings



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In this video, Betty demonstrates how to make Rolled Dumplings for the Chicken and Dumplings Thanksgiving entrée. These are the best!

Ingredients:

3 cups self-rising flour
1/2 teaspoon poultry seasoning
1/3 cup butter
1 cup milk
snipped fresh parsley for garnish

In a large bowl, combine 3 cups self-rising flour and 1/2 teaspoon poultry seasoning. With a pastry blender, cut in 1/3 cup butter, until mixture is crumbly. Add 1 cup milk and stir, just until dry ingredients are moistened. Place dough on a lightly floured surface. Roll to 1/8-inch thickness. With a knife, cut rolled dough into 1-inch strips. Cut each strip into 1-inch squares. (At this point, you may freeze the dumplings, and use them straight from the freezer when you finish your Chicken and Dumplings.) Bring reserved chicken broth to a boil and add reserved chicken chunks. Return to a boil and drop dumplings, a few at a time into boiling broth. Stir gently as you add the dumplings. Cover, with a lid that fits, reduce heat to low, and simmer, stirring occasionally. Cook until dumplings are tender, about 25 to 30 minutes. Transfer to a large serving dish. Grind fresh peppercorns on top and snip some parsley over the top. Serve immediately. This is the entrée that I have prepared for your Thanksgiving. Of course, you will find various forms of turkey, ham, and other traditional main courses in bettyskitchen. I hope you love the Chicken and Dumplings! Happy Thanksgiving to all! Love, Betty

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