

# Betty's Turkey and Dumplings Recipe



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In this video, Betty demonstrates how to use some of your leftover Thanksgiving turkey to make some tasty Turkey and Dumplings. You may use this with freshly cooked turkey or chicken or in canned form, if you don't have leftover turkey on hand. This is a great comfort food in the South, and is good any time of the year, but particularly when you don't want to reheat leftovers from your holiday feast!

Ingredients:

for dumplings:

2 cups baking mix (I used Bisquick.)

2/3 cup milk

1/4 teaspoon poultry seasoning, optional (I used 1/2 teaspoon poultry seasoning, and my husband and I both think less would be better, or you can just omit it.)

for turkey ( or chicken) stew:

10.75 oz. can condensed cream of celery soup

32 oz. chicken broth (Use more, if you want the dumpling gravy to be thinner, and definitely add more when reheating the dumplings for a second meal.)

2 cups leftover turkey or chicken, chopped into cubes

In a medium-sized bowl, mix 2 cups baking mix, 1/4 teaspoon poultry seasoning, and 2/3 cup milk. Stir until combined, and set aside. To prepare your stew, use a large Dutch oven or large pot, and add a 10.75 oz. can of cream of celery soup and 32 oz. of chicken broth. Stir until combined. Place the broth mixture over low heat and bring it to a boil. Drop dumpling mixture by teaspoonfuls into boiling broth mixture. Cook over low heat for 5 minutes. Cover the pot with a lid and cook for an additional 5 minutes. Check the dumplings with a fork to see if they are done. When the dumplings are done, add 2 cups leftover turkey or chicken and reheat back to boiling. Serve immediately. Enjoy!!! --Betty ☐