

*From the kitchen of Sarah Treanor*



*A favorite Autumn tradition in our house is making this delicious family recipe that I grew up enjoying. I hope it brings some warmth and comfort into your own Fall season!*

## ***Grandma Dot's Chicken & Dumplings*** (with notes from Granddaughter, Sarah)

### Ingredients:

- 1 Whole Chicken, boiled
- 2 Cups Flour
- 1 Egg
- 1 Cup Chicken Broth

### Instructions:

- Cook chicken 'til tender (boil).
- Remove meat from bones and set aside (keeping broth in the pot.)
- Mix flour, egg and 1 cup broth.
- Roll out dough and cut into strips (a pizza slicer works great for this!)
- Return broth to a boil. Add meat and dumplings to broth. (Add some salt & pepper to taste here if you like, and if you like a thicker broth you can add in some flour or corn starch!)
- Cook 10-15 minutes 'til dumplings are done, and enjoy!