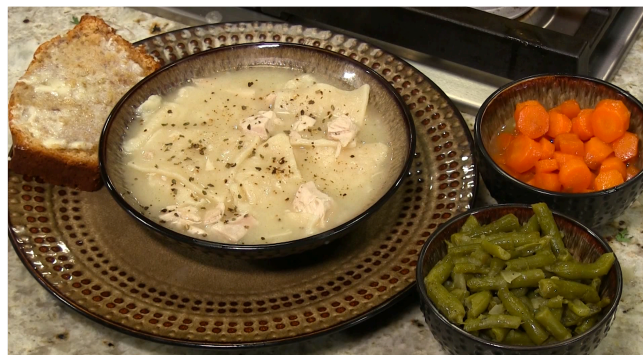


TIM FARMER'S COUNTRY KITCHEN

CHICKEN & DUMPLINGS

Whole Chicken 4 - 4 1/2 pounds
8 cups water
Salt
Poultry Seasoning
Pepper
1/3 onion, sliced
1 celery stalk



Bring all ingredients to a boil.
Reduce to simmer/low boil for 90 minutes. Remove chicken from broth to let cool. Add more seasonings to broth if needed. Strain out vegetables and let sit and cool a bit (so you can scoop fat off the top). Return liquid to pot and bring to low simmer. Pick meat off chicken (about 1 1/2-2 cups) and put in broth.

Dumplings (Slickums)

1 cup flour
3 tablespoons lard
2/3 cup buttermilk
1/4 teaspoon baking powder (optional for fluffier dumplin')

Mix together dumplin' ingredients until dough is formed and place in fridge until ready to roll out. Roll out thin and slice to desired size. Slowly float into broth and simmer for 10-12 minutes.

Dried basil
Equal parts flour water

Season with dried sweet basil if desired. In separate bowl, mix together equal parts flour and water for a thickener. Add to broth until reached desired thickness.