Cottonwood House Hearth

Chicken and Dumplings

1 stewing chicken
2–3 carrots, sliced
1 tsp salt
½ cup light cream
1 small onion, sliced
3–4 ribs celery, chopped
4 Tbsp butter
⅛ tsp paprika
½ cup flour

Simmer chicken, onion, carrots, celery and salt in enough water to cover. Cook until chicken is done, 1 ½–2 hours. Remove chicken from broth, saving 1 quart. When cool enough to handle, remove skin and bones and dice meat. Melt butter in a cup. Stir in ½ cup flour mixed with paprika. Add paste to chicken stock gradually, stirring constantly; cook for 2 minutes. Add chicken, cream, pepper, and adjust seasonings to taste. Spoon dumplings on top of gently bubbling chicken mixture and cover. Cook for 13 minutes without lifting lid. Serve at once.

Dumplings

2 cups flour
4 tsp baking powder
¾ cup milk
1 tsp salt
1 Tbsp shortening

Sift dry ingredients together. Blend in shortening with pastry blender or fork. Add milk and mix well. Dip teaspoon into cold water, then into dough, and spoon dough onto chicken mixture as instructed. These are the best chicken dumplings you will ever taste!

— 1894 COTTONWOOD HOUSE —