

Chicken and Dumplings

3 lb. chicken, cut-up
2 t. salt
¼ t. pepper
2 stalks celery
1 onion
2 carrots, coarsely chopped
2 chicken bouillon cubes
½ c. milk
⅓ c. flour
2 egg yolks, beaten

Dumplings:

1 c. flour
2 t. baking powder
½ t. sugar
½ t. salt
½ c. milk

Put chicken in kettle and cover with boiling water. Add salt, pepper, celery, onion, carrots and cubes. Boil and simmer 1 ¼ hours until chicken is tender. Remove chicken, remove meat from bones. Measure liquid to 4 cups. Blend flour and milk. Gradually add a little hot chicken broth to milk, then stir all into hot liquid and cook, stirring until thickened. With a spoon, gradually beat in egg yolks. Put chicken back into broth, bring to bubbling, and add dumpling batter. Cook uncovered for 10 minutes, then covered for 10 minutes.