

Pop's Fabulous Chicken-n-Dumplings

INGREDIENTS

- 1 stewing chicken or equivalent parts
- 1 pkg. Mrs. Traylor's frozen dumplings
- 1 small can sliced mushrooms
- 1 can cream of chicken soup

DIRECTIONS

Cook chicken in large amount of water in stew pot until tender. Salt & pepper to taste. For extra flavor add a couple of stalks of celery and a carrot cut in chunks. When tender, remove and debone chicken and break up into pieces. Toss out the celery & carrot or cut into small pieces and return to broth. Bring broth to rolling boil and drop in Mrs. Traylor's dumplings one at a time. Move around with fork to keep them from sticking together. When tender, add a small can of sliced mushrooms and a can of cream of chicken soup. Move soup around in dumplings to mix. Don't stir too hard or you'll tear up the dumplings. Stir chicken back into dumplings. Sliced boiled egg may be added at this time if desired. Add more salt and pepper if needed.

Best eaten with fresh turnip greens and hot buttered biscuits for soppin'. Fresh strawberry shortcake makes a good finish along with a second glass of sweet tea!

Recipe by Charlie Shaw, Lakeland