



Recipe of the Month - July 2015



Irish Chicken and Dumplings

Submitted to allrecipes.com by Clairellen

"This is our family's very favorite comfort food."

2 - 10 oz. (284 ml) cans condensed cream of chicken soup	
3 cups water	1 cup chopped celery
2 onions, quartered	1 tsp salt
1/2 tsp poultry seasoning	1/2 tsp ground black pepper
4 skinless, boneless chicken breast halves	5 carrots, sliced
1 10 oz. package frozen green peas	4 potatoes, quarters
3 cups baking mix (such as Bisquick)	1 1/3 cups milk

In large, heavy pot, combine soup, water, chicken, celery, onion, salt, poultry seasoning, and pepper. Cover and cook over low heat about 1 1/2 hours. Add potatoes and carrots; cover and cook another 30 minutes.

Remove chicken from pot, shred it, and return to pot. Add peas and cook only 5 minutes longer.

Add dumplings. To make dumplings: mix baking mix and milk until a soft dough forms. Drop by tablespoonfuls onto BOILING stew. Simmer covered for 10 minutes, then uncover and simmer an additional 10 minutes