

Chicken and Noodles with Fluffy Dumplings

When the weather starts turning cooler, it's always a good idea to serve your family comfort foods that are delicious and easy-to-prepare. This is one of those comfort foods that always brought a smile to my family's face.

3 pounds chicken breasts or tenders, boneless and skinless

Approximately 5 to 6 quarts water

Salt and pepper, to taste

1- 10 ¼ ounce can Cream of Mushroom soup

1 -10 ¼ ounce can Cream of Celery soup

1 -10 ¼ ounce can Cream of Chicken soup

1-2 packages frozen noodles*

Dumplings, recipe to follow

Add water and chicken breasts or tenders to a large stock pot. Simmer for approximately 30 minutes until chicken is cooked thoroughly. Remove chicken and shred with two forks. Return shredded chicken to chicken broth and add soups, stirring well. Add frozen noodles and simmer for approximately 20 minutes. Stir occasionally. Adjust seasonings. Add dumplings and continue to simmer on low for about 12 to 15 minutes. Do not remove cover while dumplings are steaming. Ladle and serve. Approximately 6-8 servings.

For Fluffy Dumplings

1 cup flour

½ teaspoon salt

1 ½ teaspoons baking powder

½ cup milk or cream

2 Tablespoon melted shortening

Sift together flour, salt, and baking powder. Stir in milk or cream and melted shortening to make soft dough. Drop dumplings by a cookie scoop or teaspoon into gently simmering chicken and noodles. Cover tightly and steam, without lifting cover, for about 12 to 15 minutes.

* Note: For a thinner chicken broth, add only one package of noodles. Add two if you want a really thick broth.