

CHICKEN & DUMPLINGS #1

F EASY

Last Modified: 02/15/2016

PREP: 1 Hr
COOK: 5 Hrs 30 Min
SLOW COOKER

CHICKEN

MAKES 4 SERVINGS (SLOW COOKER)

QUA	MEASURE	INGREDIENT	PROCESS
8	Whole	Chicken Thighs (Boneless)	
2	Whole	Cloves	
1	16 Oz	Bag Pearl Onions (Frozen)	Thawed
2	Whole	Dried Bay Leaves	
2	Cloves	Garlic	Minced
1	Tsp	Kosher Salt	
1	Tsp	Dried Thyme	
1	Tsp	Dried Marjoram	
1/2	Tsp	Ground Black Pepper	
3/4	Cup	Chicken Stock (Swanson)	
1/2	Cup	Sweet White Wine (Zinfandel)	
5	Tbsp	Corn Starch	
1/4	Cup	Cold Water	
3/4	Tsp	Browning & Seasoning Sauce (Kitchen Bouquet)	

DUMPLINGS

1	Cup	Bisquick Mix	
6	Tbsp	Whole Milk	
2	Tbsp	Fresh Italian Parsley Leaves	Chopped
Or In Place Of the Above 3			
1	Recipe:	Breads - Tarragon Drop Biscuits Or Dumplings	

PREPARATION

OPTION	Light textured Dumplings. You may optionally fry the Chicken pieces in a little Vegetable Oil until nicely browned for a firmer mouth feel.
TOOLS	1) Crock Pot 2) Medium Mixing Bowl
PREP	DISH 1) Thaw the Pearl Onions and set them aside. 2) Mince the Garlic Cloves and set them aside.
PREP	DUMPLINGS 1) Chop the Parsley Leaves and set them aside.
1	Place the Chicken pieces in a 5 quart slow cooker. Insert the two Cloves into one Pearl Onion and add it into the pot. Add in the remaining Pearl Onions and Bay Leaves. Sprinkle the mixture with the Garlic, Salt, Pepper, Thyme and Marjoram, pour in the Chicken Stock and White Wine.
2	Cover and cook on the low setting for 4 1/2 to 5 hours.
3	Remove the Chicken to a serving platter and tent it with aluminum foil to keep it warm. Discard the Bay Leaves and the Pearl Onion containing the Cloves.

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4	In a small mixing bowl, combine the Corn Starch, Water and Kitchen Bouquet until smooth and stir slowly into the slow cooker. Cover and cook on high setting until the mixture reaches a simmer.
5	DUMPLINGS: Meanwhile, in a medium mixing bowl, combine the Bisquick, Milk and Parsley. Drop it by the tablespoonfuls onto the top of the simmering liquid. Reduce the heat setting to low, cover and simmer for 20 to 25 minutes (do not lift the lid while the Dumplings are steaming). A toothpick should come out clean when the Dumplings are completely done.
SERVE	Serve the Chicken, Sauce and Dumplings while hot.