

Chicken and Dumplings

Ingredients:

1 Chicken

2-3 cans of Pillsbury Biscuits (the small biscuits, not the larger ones like Grands)

1 can of Cream of Chicken Soup

Approximately 1/2 Cup of Flour

Salt and Pepper to taste

Directions:

Remove the giblets from the Chicken and discard, Wash the Chicken

Salt and Pepper Chicken

Put Chicken in a pot and cover with water, boil until chicken is done (about 45 minutes)

When Chicken is done, take out and let cool

SAVE ALL THE BROTH FROM THE CHICKEN

While Chicken is cooling , open the biscuits and flatten each one (I just smash them with my hands)

Dip or dredge biscuits in flour, then cut each one in 4 pieces (I use my kitchen Shears)

Add the Cream of Chicken Soup to the Broth, Then drop the Biscuits in and let cook while you are Pulling the meat off of the Chicken.

Add Chicken, Salt and Pepper to Taste.

Enjoy!!