

Chicken Dumpling Soup

by: Lee Ann Sutton



Ingredients

- 1 large onion
- 2 cloves of garlic
- 4-5 celery stalks
- 3-4 medium carrots
- 12 cups of chicken broth or stock
- 1 rotisserie chicken
- 4 eggs
- 1 1/2 tsp. Lawry's Seasoning Salt
- 1 cup of flour
- salt and pepper to taste
- fresh parsley (or dried if you do not have fresh)
- olive oil

Directions

1. Take the rotisserie chicken off the bones and remove the skin. Shred the meat - I use mostly the white meat. This step literally is what takes the longest.
2. Chop the onion, garlic, celery and carrots and combine in a large stock pot with a small drizzle of olive oil. Soften the veggies a bit, this speeds up the overall cook time. I sometimes put the lid on so it steams the veggies more instead of 'frying' them.
3. Add the chicken and the broth/stock and bring to a rolling boil
4. In the meantime, crack 4 eggs into a mixing bowl and scramble with a fork. Add 1 - 1 1/2 tsp. Lawry's Seasoning Salt and the flour (1/2 cup at a time) mixing gently with a fork. If you would like a bit firmer dumplings add more flour. If you would like light and fluffy dumplings add about a tablespoon of water.
5. Add dumpling mixture with a spoon or drizzle with a fork into the boiling soup. Cover and cook for 15-20 minutes at medium.
6. Salt and pepper to taste. Sprinkle in a handful of fresh parsley or about a tablespoon of dried if you don't.