

Chicken and Dumplings

- One to Two whole chickens, quartered
 - ½ stick of butter
 - One pint of half and half
 - Bag of frozen peas
 - Bag of cut up carrots
 - Two refrigerated flat dough tins (crescent rolls or such) or bag of frozen dumplings
1. In a large pan, put the chicken quarters in water until just covered
 2. Bring to a boil and then reduce to a simmer. Simmer until chicken is falling off bones.
 3. Remove chicken and keep broth
 4. Add ½ stick butter and melt into broth
 5. Stir in enough half and half until thick (may not use full pint)
 6. Add in frozen veg and dough
 7. Cook until done (~10 min?)
 8. Re-add chicken and stir

(from Ron & Kennie!)