Dumplings

Ingredients

- 2 cups flour (all purpose)
- 2 cups Bisquick mix or Pioneer biscuit Mix
- 1 1/2 cups cold water
- 1 tsp salt
- black pepper to taste

Summary

Yield: 12
Prep Time: 30 minutes
Category: Main Dish
Cuisine: American
Tags: Granny's Dumplings

Instructions

Mix flour, salt and Bisquick. Slowly pour water into dry ingredients and until it moist. Work with hands and divide into three balls of dough. Sprinkle flour onto your working area. Roll out dough as thin as you can get it. Cut into long strips with butter knife or pizza cutter.
Place close together without touching onto cookie sheet and layer with wax paper and continue layering until through. Place in freezer until ready to cook.

Boil chicken backs in big pot of water on top of stove. Remove chicken backs after awhile (45 minutes to an hour). This will make your broth for the dumplings.

Break frozen dumplings in bite size pieces and add to boiling broth one at a time. Shake pot gentle so dumpling will be covered by broth, when all dumplings are all in pot. With a big spoon gently press them under the broth making sure all dumplings are covered with broth. Let continue cooking for thirty minutes then add milk and remove from fire and let sit for 10 to 15 minutes before eating.

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Notes

Recipe submitted by Liza Hutchins Kay.

In Granny's notes it said to, never stir dumplings and add lots of pepper. They are good to roll out, cut and place in freezer ahead of time to cook later.