

## DUMPLINGS

3 Cups Plain Flour ---Add salt & Pepper to taste  
1/2 tsp. Poultry Seasoning

Mix dry ingredients thoroughly.

Add Cold water or cold chicken stock to make thick, hard ball of dough.

Break off small pieces and roll out on floured board.

Roll very thin & cut slices. Place slices on wax paper and set aside for 1 to two hours.

Bring water or chicken stock <sup>(about 1 1/2 gts)</sup> to rolling boil.

Add Dumplings a slice at a time and keep water boiling.

When dumplings have been added, reduce heat and let simmer for 10 to 15 minutes.

Remove lid and slowly cook until most of liquid is absorbed.