

Chicken and Dumplings Soup from Scratch - A Southern-Style Favorite

Chicken & Dumplings Soup - Hearty, Homemade Comfort in a Bowl ??



TIME
7 min

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INGREDIENTS

For the Soup Base:

4 tbsp butter

$\frac{1}{2}$ cup chopped onion

2-3 chopped carrots

3 celery stalks, sliced

1 tbsp minced garlic

8 cups chicken broth

2 lbs cooked chicken, shredded

1 tsp salt

$\frac{1}{2}$ tsp black pepper

2 bay leaves

1 tbsp dried parsley

To Thicken the Soup:

3 tbsp cornstarch

3 tbsp cold water

For the Dumplings:

$\frac{1}{2}$ cups all-purpose flour

1 tsp baking powder

$\frac{1}{2}$ tsp salt

3 tbsp cold butter

$\frac{1}{2}$ cup milk

DIRECTIONS

1. **Build the Base::** In a large 8-quart pot, melt the butter over medium heat.
2. **Add the onions, carrots, and celery.** SautØ until the onion is soft and translucent, about 5-7 minutes.
3. **Stir in the garlic and cook for 30 seconds, until fragrant.**
4. **Add the Broth & Chicken::** Pour in the chicken broth and add the shredded chicken.
5. **Season with salt, pepper, bay leaves, and parsley.**
6. **Bring the soup to a gentle boil, then reduce heat and let it simmer while you make the dumplings.**
7. **Make the Dumpling Dough::** In a large bowl, whisk together flour, baking powder, and salt.
8. **Grate the cold butter into the flour using a cheese grater. Stir to coat the shreds in flour.**
9. **Pour in the milk and stir until a soft dough forms. If needed, knead lightly in the bowl.**
10. **Drop the Dumplings::** Pinch off 1-inch pieces of dough and gently drop into the simmering soup.
11. **Cover with a lid and let simmer for 15-20 minutes, until the dumplings float to the top and are cooked through.**
12. **Thicken the Soup::** In a small bowl, mix the cornstarch and cold water.
13. **Slowly stir into the soup while it's still simmering to thicken the broth.**
14. **Cook another 2-3 minutes, stirring gently.**

TIPS FOR SUCCESS

Use rotisserie chicken to save time and boost flavor.

Don't lift the lid while the dumplings are cooking - it traps the steam needed to cook them fully.

Stir in a splash of heavy cream or a spoonful of sour cream at the end. ?

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Original recipe: <https://chefmaniac.com/chicken-and-dumplings-soup-from-scratch-a-southern-style-favorite/>