

## My Grandma's Chicken and Dumplings Recipe Never Fails

There are recipes you like... and then there are recipes you trust.



**TIME**  
**90 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

**SOURCE**  
**ChefManiac**

### INGREDIENTS

For the Chicken & Broth:

1 whole chicken (about 3-4 lbs) or 3 lbs bone-in chicken thighs

8 cups water or chicken broth

1 onion, chopped

2 carrots, sliced

2 celery stalks, sliced

2 cloves garlic

1 teaspoon dried thyme

1 bay leaf

Salt and black pepper to taste

For the Dumplings:

2 cups all-purpose flour

1 tablespoon baking powder

1 teaspoon salt

2 tablespoons cold butter, cubed

1 cup whole milk

### DIRECTIONS

1. Step 1: Make the Broth: Place chicken, water (or broth), onion, carrots, celery, garlic, thyme, bay leaf, salt, and pepper into a large pot.
2. Bring to a boil, then reduce to a simmer. Cook for about 60-90 minutes until chicken is tender and fully cooked.
3. Remove chicken, shred the meat, and discard bones and skin. Return shredded chicken to the pot.
4. Step 2: Prepare the Dumplings: In a bowl, whisk flour, baking powder, and salt.
5. Cut in cold butter until mixture resembles coarse crumbs. Stir in milk until just combined. Do not overmix.
6. Step 3: Drop the Dumplings: Bring broth back to a gentle simmer.
7. Drop spoonfuls of dumpling dough directly into the simmering broth. Cover and cook for 15-20 minutes without lifting the lid (this helps them steam properly).
8. The dumplings should be fluffy and cooked through.
9. Step 4: Adjust & Serve: Taste and adjust seasoning. Remove bay leaf. Let sit for a few minutes to thicken before serving.

### SWAPS & NOTES

& Swaps Shortcut Option: Use rotisserie chicken and good-quality broth if you're short on time.

Flat Dumplings Version: Roll out the dough thin and cut into

strips for a more traditional Southern style.

Creamier Broth: Stir in  $\frac{1}{2}$  cup heavy cream at the end.

Herb Boost: Fresh parsley or a touch of rosemary adds brightness.

