

Grandma's Chicken & Slick Dumplings

A Classic 8-Serving Comfort Recipe Featuring Rolled, Chewy Dumplings

Recipe Overview

- **Yield:** Generous 8 servings—perfect for a warm family gathering.
- **Prep Time:** 30 minutes (includes mixing, resting, and rolling the slick dough).
- **Cook Time:** 50 minutes of slow, gentle simmering.
- **What Makes it 'Slick':** Unlike fluffy drop biscuits, these traditional dumplings contain no leavening agents (baking powder/soda). They are rolled thin for a dense, satisfyingly chewy, noodle-like bite.

Ingredients: Chicken & Broth Base

- **2 lbs** Chicken (cooked and shredded or diced pieces)
- **12 cups** High-quality chicken broth or seasoned stock
- **4 tbsp** Unsalted butter (for cooking down aromatics)
- **2 large** Onions (finely diced)
- **6 medium** Carrots (sliced into round coins)
- **6 stalks** Celery (evenly sliced)
- **4 cloves** Garlic (finely minced)
- **2 tsp** Dried thyme, along with salt & black pepper to taste

Ingredients: Traditional Slick Dumplings

- **3 cups** All-purpose flour (creates the structural foundation)
- **1 ½ tsp** Kosher salt (essential for flavoring the dough)
- **6 tbsp** Unsalted butter (melted) or traditional shortening
- **Approx. 1 cup** Cold water (added incrementally to bring the dough together)
- **Pro-Tip:** Notice that baking powder is completely omitted! This key modification keeps the dumplings completely flat, sleek, and chewy.

Step-by-Step Instructions: The Base

- 1. Sauté & Sweat:** In a large heavy-bottomed stockpot, melt 4 tbsp of butter over medium heat. Sauté the diced onion, carrots, celery, and garlic until soft and fragrant.
- 2. Sear the Chicken:** Add the chicken pieces directly to the vegetables and brown them lightly to lock in background flavor.
- 3. Simmer the Soup:** Pour in the 12 cups of chicken broth, thyme, salt, and pepper. Bring the pot to a boil, turn down to a low simmer, and cook uncovered for 15 minutes.

Step-by-Step Instructions: The Dumplings

4. Create the Stiff Dough: While your pot simmers, mix flour and salt in a medium bowl. Stir in the melted butter, then gradually add cold water a little at a time until a firm dough forms. Do not overwork it.

5. Roll and Cut Thin: Generously flour your clean countertop. Roll the dough flat out until it is very thin—about 1/8-inch. Slice into 1x2-inch squares or strips using a pizza cutter or sharp knife. Heavily dust the cut strips with extra flour.

6. Drop One-by-One: Bring the simmering soup base up to a rolling boil. Drop the flour-dusted dumpling strips into the boiling broth one at a time, stirring gently to prevent sticking.

7. Low & Uncovered Simmer: Lower heat to medium-low. Simmer uncovered for 15-20 minutes, stirring gently. The raw flour dusting from the strips will naturally thicken the stock into a rich, decadent gravy.