

# SAVOR INDIANA RECIPES



## Brenda's Homemade Chicken Dumpling Soup

*Brenda Snyder has been Larrison Diner's kitchen cook for 15 years; and this recipe belonged to her mother Hazel Jones who raised 8 children on many wonderful soup recipes like this one.*

### INGREDIENTS

- 3-4 Chicken thighs and legs
- 7-8 Carrots - peeled and sliced
- 1 stalk -Celery -washed and chopped up
- 4 Tablespoons chicken base or 6 bouillon cubes
- 6 eggs
- 2 1/2 cups all purpose flour



From The Kitchen of

Larrison's Diner  
Seymour, Indiana  
From "Surprising Seymour"

### DIRECTIONS

1. Fill stock pot with water half way. Cook chicken 30 minutes or until tender. Take chicken out of pot and cool, then peel skin and pull chicken apart into pieces. Place chicken back into pot. Add celery, carrots, and chicken base and simmer until vegetables are done.
2. Mix flour and eggs in medium bowl until it has a sticky elastic consistency. Bring soup to a boil, turn down heat and with a small spoon take a little of the batter and dip it into the soup. Batter will slide off and cook into dumplings. After all noodles are done, simmer for another 5 minutes.

*This recipe makes 18 - 20 servings.*