



Dutch Oven Chicken and Dumplings

NIBBLEDISH CONTRIBUTOR

Ingredients

Serves 6

2 rotisserie chickens, meat taken off and pulled into pieces (or turkey)
2 tbsp canola oil
2-3 tbsp butter
mix of herbs such as chopped rosemary and herbes de provence (your choice here)
1-3 tsp cayenne (depending on how much spice you'd like)
1 medium onion, chopped
1 small shallot, chopped
1 ½ cups carrots, diced
1 cup celery, diced
3-5 cups chicken broth (or veggie with turkey)
salt/pepper
1-2 tbsp flour (to thicken)
Dumplings:
4 cups of Jiffy mix
1 1/3 cup milk
1 tbsp butter (I added this to the directions)

Instructions

If camping: Heat 20 briquettes in campfire and remove 14, leaving the other 6 in the fire, place them on the side away from the fire. Place dutch oven (lid on and pre-seasoned) over those 14 to begin heating. Add canola oil after 30 minutes or so, then butter. When you see bubbles, add onion, celery, carrot, shallot, salt/pepper, herbs of choice and cayenne. When they begin to soften, add a small amount of broth, mix and place the lid on top for 10-15 minutes or until veggies are soft. Add the chicken and

enough chicken broth to cover. I added more briquettes to the bottom and a few on the lid at this point to really heat things up. Allow this to reduce a bit and heat the chicken, then you might need to add some flour to thicken, stirring it in the entire time. Make dumplings in a bowl until you have a chunky mix and plop them over the chicken mix, 6 to 8 dumplings. Place lid back on and cook 10-15 minutes or until the dough is cooked through. Ta-da!

Not camping: Heat dutch oven over medium heat and add oil, a few minutes later add veggies, butter, herbs, cayenne and salt/pepper. Cook until veggies are soft, then add some broth and reduce 5 or so minutes. Toss in the chicken pieces and more broth, just to cover the chicken and place lid on for about 5-10 minutes. Stir in flour to thicken and make dumpling mix. Plop the dumplings, 6 to 8 on the mix and cover again for 15-20 minutes or until the dough is cooked through.