

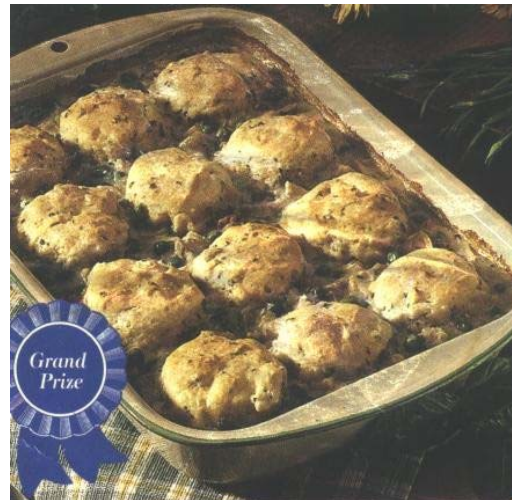
Main Dishes

Poultry

Chicken and Dumpling Casserole

This recipe is a Grand Prize Contest winner in the Taste of Home Cookbook. I found it very good. You could even use left-over turkey.

1/2 cup chopped onion
1/2 cup chopped celery
2 garlic cloves, minced
1/4 cup butter
1/2 cup all-purpose flour
2 tsp. sugar
1 tsp. salt
1 tsp. dried basil
1/2 tsp. pepper
4 cups chicken broth
1 package (10 ounces) frozen green peas
4 cups cubed cooked chicken



DUMPLINGS:

2 cups buttermilk biscuit mix or Bisquick
2 tsp. dried basil
2/3 cup milk

In a large saucepan, sauté onion, celery and garlic in butter until tender.
Add flour, sugar, salt, basil, pepper and broth; bring to a boil.
Cook and stir for 1 minute; reduce heat.
Add peas and cook for 5 minutes, stirring constantly.
Stir in chicken.
Pour into a greased 13-inch x 9-inch x 2 inch baking dish.

DUMPLINGS: Combine biscuit mix and basil in a bowl.
Stir in milk with a fork until moistened.
Drop by tablespoonfuls onto casserole (12 dumplings).
Bake, uncovered, at 350 degrees for 30 minutes.
Cover and bake 10 minutes more or until dumplings are done.

Yield: 6 - 8 servings.