

## Chicken and Rosemary Dumplings



### Ingredients

#### *For the chicken:*

6 ea. chicken thighs  
2 tbsp. vegetable or canola oil, or as needed  
4 cloves garlic, peeled and minced  
4 ea. carrots, scrubbed and peeled (optional), diced small  
2 stalks of celery, washed and peeled, diced small  
1 yellow or white onion, peeled and diced small  
2 qts. chicken stock or broth (or water), or enough to cover  
1 bay leaf  
½ cup fresh or frozen peas  
¼ cup all-purpose flour  
2 tbsp. lemon juice  
kosher salt  
ground pepper

#### *For the dumplings:*

1 cup all-purpose flour  
1 ½ tsp. baking powder  
½ tsp. baking soda  
½ tsp. salt  
½ tsp. granulated sugar  
1 tbsp. fresh or dried rosemary leaves, removed from stem and chopped fine  
½ stick unsalted butter, chilled  
3 oz. buttermilk, chilled

### Procedure

1. Preheat oven to 400°F.
2. In a very large oven proof pot or Dutch oven, heat the oil over medium heat. Season the chicken with salt and pepper. When the oil is very hot, sear the chicken, skin side first until crispy. Turnover and do the same. Remove from pan and set aside. If oil has black parts, remove from pan, and get fresh oil.
3. Add onions, garlic, carrots, and celery to oil. Turn heat to low, and stir while sautéing. Add ¼ cup all-purpose flour and stir to coat everything. Cook for 1 minute. Add the chicken and any collected juices back into the pot.
4. Add the chicken stock and lemon juice. Return to a boil. Simmer until chicken is tender and completely cooked through.
5. When chicken is tender, remove from pan, and let cool enough to handle. Remove skin and meat from the bone. Add meat back to the pot, discard skin and bones.
6. Add the peas, and season to taste with salt and pepper.
7. In the meantime, sift together 1 cup all-purpose flour, baking powder, baking soda, salt, and sugar. Mix in rosemary
8. Break the cold butter into small pieces. And mix into flour. Rub together in the flour until the butter is pea sized. Add all the buttermilk. Stir well until combined.
9. Bring chicken and vegetables back to a simmer. Scoop heaping tablespoons of dumplings evenly into the liquid.
10. Place pot in the oven, uncovered. Bake for 20-30 minutes until the dumplings are cooked through.
11. Remove from oven and let rest for a few minutes before serving.

Serves 6

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