

# CHICKEN AND PASTRY

- 1] Whole Frying chicken [3 1/2 to 4 lbs.] – discard livers, gizzards and heart
- 2] Celery [4 stalks – chopped in 1/2 inch lengths]
- 3] Onion [one medium – chunked]
- 4] Chicken bouillon cubes – 4
- 5] Salt and pepper to taste
- 6] Cream of chicken soup - 1 can
- 7] Annie's frozen pastry strips – 1 box

## Preparation

- 1] Cover chicken with water in large dutch oven
- 2] Add celery, onions, bouillon, salt and pepper
- 3] Bring water to a boil, reduce heat and simmer with cracked lid for one to two hours [add water or chicken stock if needed – you must have enough stock to boil pastry strips]
- 4] Remove chicken and all chicken parts - allow to cool on counter
- 5] When cool enough to handle pick all of the edible meat off of the bones
- 6] Discard all bones, visible fat, veins and unsightly knuckles, etc.
- 7] Skim off the visible floating fat globules from top of stock in the pot and remove some of the grease from the remaining stock by using a degreasing ladle, floating bread technique, etc.
- 8] Bring stock to a slow boil and add cream of chicken soup – stir well
- 9] Add pastry strips one at the time - don't allow them to stick together or to pot bottom
- 10] Reduce heat and cook until pastry is done, add chicken and cover with lid
- 11] Cut off heat or simmer, but watch carefully - it sticks and burns easily
- 12] Adjust salt and pepper to taste

Chicken and Dumplings are cooked the same way. Dumplings can be made / Bisquick or homemade like biscuits. The dumplings are added to the broth with a small spoon and usually are about the size of a hushpuppy. I love both of these dishes.