



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Chicken and Dumplings

1 whole chicken cut up	4 chicken bouillon cubes	water
6 carrots cut into pieces	6 pieces of celery cut into pieces	salt (to taste)
6 potatoes cut into pieces	2 onions cut into pieces	pepper (to taste)
Bisquick mix	Milk	

Wash chicken and place in a large stock pot. Add enough water to cover chicken and vegetables. Add bouillon cubes, salt and pepper to the water. Bring to a boil, then turn down to a simmer. Simmer for 30 min, then add vegetables. Cook another 30 min or until vegetables are tender. Meanwhile, follow directions for drop dumplings on Bisquick box. Drop dumplings by the spoonful on top of the simmering stew. Cover and cook for 10 minutes. Uncover and cook another 10 minutes. Remove chicken from pot to serve. Ladle vegetables and dumplings over chicken.

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