

Chicken and Dumplings

This cold weather favorite will have you licking the bottom of your bowl.

1 pk	Biscuit mix (5.5 oz)
5 ½ c	Water
4 Tbsp	Cornstarch
¾ c	Dried carrots
¾ c	Dried celery
5	Chicken bouillon cubes
2	Bay leaves
¼ tsp	Poultry seasoning
1 pouch	Chunk chicken (7 oz)
	Salt & pepper to taste

At home: Place carrots, celery, bouillon cubes, bay leaves, and poultry seasoning in zip-top bag.

In camp: In a small bowl, combine biscuit mix with ½ cup water, set aside.

Add 5 cups water to a pot; stir in cornstarch until smooth.

Add carrot mixture and bring to a boil, and simmer for 6 minutes.

Reduce heat to low, add chicken, and season with salt & pepper.

Drop level tablespoons of biscuit dough into stew.

Cover pot and cook for 5 minutes, or until dumplings are cooked through.

Remove bay leaves.

Serves 2-3