



Join us at the
Hardin County Fair
September 3 - 8, 2024

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2023 HOMEMAKER'S DISH DAY RECIPES



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Grilled Ribeye Steak ***From the Kitchen of Jeannette Kiper***

Ingredients

Ribeye Steaks
Salt and Pepper
Garlic Butter (optional)

Instructions

Remove steaks from fridge for 30 minutes. Heat grill to high. Pat steaks dry. Season with salt and pepper. Place steaks on grill 3-4 minutes, flip and sear an additional 3-4 minutes. Check temperature with meat thermometer. It should be 130-140 for medium rare. Remove from grill and let rest 5 minutes. Top with garlic butter if desired.



Grilled Sirloin Kabobs ***From the Kitchen of MacKenzie Wallace***

Ingredients

1 8 oz. sirloin steak
1/4 red pepper chopped
1/4 cup yellow pepper chopped
1/4 cup green pepper chopped
1/4 c. onion chopped
6 baby portebello mushrooms, quartered
2 T. canadian seasoning
salt and pepper to taste



Instructions

Place steak chopped into 1 inch squares along with chopped peppers and onions, alternating on kabobs. Place on grill and cook until desired finish. Garnish with garden salad and side of potatoes and sauteed mushrooms.



Bacon Wrapped Tenderloin Filet ***From the Kitchen of Courtney Kiper***

Ingredients

1 tenderloin filet
salt and pepper
onions
mushrooms
assorted colored bell peppers
butter
bacon

Instructions

Grill bacon wrapped steak to desired doneness. Saute onions, mushrooms and peppers in butter and season with salt and pepper. Serve with garlic mash potatoes and tossed salad.



Any Cut of Beef Grilled with an Attractive Display

Far East Burger Becomes U.S. Citizen
Bacon Wrapped Tenderloin Filet
Grilled Ribeye Steak
Grilled Sirloin Kabobs

Children's Favorite No-Bake Dessert

Dirt Pudding
Peanut Butter Fudge
Blueberry Lemon Trifle
Kitty Cat Rice Cakes
Peanut Butter Pie
Creamy Biscotti Pie
Peanut Butter and Banana Rolls
Peanut Butter and Apple Rolls



First



Second



Third



Fourth



Fifth

Sweet Potato as a Main Dish



Homemaker's Dish Day

Sweet Potato Souffle *From the Kitchen of Jeannette Kiper*

Ingredients

2lb. sweet potatoes
1/4 c. granulated sugar
1/4 c. brown sugar
2 lg. eggs
1/2 c. whole milk
4 T. butter, melted
1 1/2 t. vanilla
1/2 t. salt

Topping:

1 c. brown sugar
6 T. butter, melted
3/4 c. crushed cornflakes
or rice krispies
1/2 c. chopped pecans
1 t. cinnamon

Instructions

Cook sweet potatoes until tender, drain well. Mash the potatoes, whisk sugar, brown sugar, eggs, milk, butter, vanilla, and salt. Add this mixture to the sweet potatoes in a large mixing bowl. Beat til combined. Pour into a greased casserole dish (2 qt.). Topping - Combine brown sugar, cinnamon, rice krispies, pecans, then blend in the butter. Sprinkle the topping over the sweet potatoes and bake 30-40 minutes or til topping is light brown at 350.



Autumn Sweet Potato and Carrot Soup *From the Kitchen of Elaine Hoover*

Ingredients

4 T. butter
2 medium onions, chopped
1 T. curry powder*
1 lb. carrots, cut in pieces
8 c. chicken broth

1 3/4 tsp. salt
1 tart, yet sweet apple, peeled & chopped
2 T. honey
freshly ground black pepper
Garnishes - Pistachios, bacon bits, green onions

Instructions

In a large pot, melt the butter over medium heat. Add the onions and cook, stirring frequently until soft and translucent about 10 minutes. Do not brown. Add the curry powder and cook 1 more minute. Add the sweet potatoes, carrots, chicken broth, and salt and bring to a boil. Cover and simmer low heat until vegetables are tender, about 25 minutes. Stir in the apple and honey. Using a blender, puree the mixture until smooth and creamy. Season to taste with salt, pepper, and more honey, if necessary. Garnish as desired. *Note: 1 1/2 tsp. cumin and 1 1/2 tumeric can be used in place of curry powder.

BEEF DAY

Any Cut of Beef Grilled with an Attractive Display

Far East Burger Becomes U.S. Citizen *From the Kitchen of Kevin Hoover*



Ingredients

3 T. soy sauce
1 T. freeze dried garlic
2 green onion
1 T. sesame seed oil
2 stem bok choy
2 t. fresh ginger
1/5 green pepper
1/5 red pepper
1/5 yellow pepper
1 egg yolk

4 large mushrooms
1 tomato
2 kosher dill sandwich slices
1/2 slice marble cheese
1/2 gouda cheese slice
1 lb ground chuck 80/20
4 slices of red onion
1/3 c. coconut oil (for saute)
2 T. mayo

Instructions

Measure soy sauce, garlic, green onion, sesame seed oil, and fresh ginger into small bowl.

Dice bok chok and steam in microwave for 25 seconds.

Dice green, yellow, and red peppers and saute for 8 minutes in coconut oil. Slice mushrooms and saute for 6 minutes. Saute red onions slices for 7 minutes.

Combine egg yolk, peppers, bok choy, & soy sauce (etc) in bowl. Lightly mix into a larger bowl with ground chuck.

Patty in 1/4 lb burgers. Place in preheated George Foreman grill for 8 minutes. Add cheese, red onion and mushrooms to burger. Wrap in foil and set on grill to melt cheese. Toast bun on grill and add tomato, mayo and pickle.



Sponsored by Hardin County Cattle Producers

Peanut Butter & Apple Roll-ups From the Kitchen of Jeana Kiper

Ingredients

Apples
Peanut Butter
Tortillas



Instructions

Spread peanut butter on tortilla. Slice apples and roll in tortilla. Slice into rolls.

Fun Healthy Snacks:



Sweet Potato Chips From the Kitchen of Courtney Kiper

Ingredients

1 peeled sweet potato, thinly sliced
1/8 tsp. salt
1 T. brown sugar
1/8 tsp. cinnamon



Instructions

Single layer sweet potato slices on parchment paper. Sprinkle with small amount of salt. Cook on high in 30 second increments until desired crispiness. Sprinkle with cinnamon and sugar.



Maple Pecan Sweet Potato Pie From the Kitchen of Lori Paul

Pie Ingredients

1 prepared pie crust, unbaked,
40 oz. can sweet potatoes, drained
14 oz. can sweet potatoes, drained 14
oz. can sweetened condensed milk
1/2 c. pure maple syrup
1/2 cup heavy cream
1 T. pumpkin pie spice
1 t. cinnamon
2 large eggs

Topping Ingredients

1/4 c. packed brown sugar 1/4
cup quick oats
1/4 c. all-purpose flour
1/2 c. pecans, chopped
1/2 c. butter, melted

Drizzle for the top of the pie:
1 c. confectioners' sugar
3 T. heavy cream
1-2 t. pure maple syrup

Instructions

Prepare the pie dough in a pie plate. Set aside

In a food processor, place drained sweet potatoes and process until smooth, about 20 seconds. Add maple syrup, sweetened condensed milk, cream, pumpkin pie spice, cinnamon, and eggs. Process until well incorporated and smooth, about 10 more seconds. Pour mixture into prepared pie pan. Cover edge with foil or pie shield. Bake at 425 degrees for 15 minutes. While pie is baking, prepare topping. In a medium bowl, mix the brown sugar, oats, flour, and pecans until combined. Stir in melted butter until very well incorporated. Set aside until ready to use. When pie has baked for 15 minutes, take out of the oven and remove pie shield. Turn the oven down to 375. Sprinkle topping over the top of the pie, spreading evenly. Replace pie shield and cover top very loosely with a piece of foil so topping does not burn. Check Pie after 45 minutes. Put pie back in oven and bake an additional 45-60 minutes at 375.degrees. Continued next page.....

Continued..... Maple Pecan Sweet Potato Pie

Check pie after 45 minutes. If a knife inserted in the center comes out clean (or almost clean), the pie is done. If not, return to the oven, checking every 5 minutes. Let completely cool on a wire rack. Stir the drizzle ingredients together with a fork. Mix until smooth. Drizzle over the top of the pie. Refrigerate for at least an hour before serving.

Roasted Sweet Potato Salad ***From the Kitchen of Jodine McKinley***

Ingredients

1 1/2 - 2 lbs. sweet potatoes
1 Tbsp. avocado oil
1/2 Tbsp. maple syrup
1/2 tsp. sea salt
1/4 tsp. black pepper



Instructions

Preheat oven to 425 F degrees

Line large rimmed baking sheet with parchment paper. Peel and dice potatoes into 1/2 inch thick pieces and put into large bowl. Mix next 4 ingredients in small bowl and drizzle over potatoes and mix well until all pieces are evenly coated. Spread potatoes on prepared baking sheets. Bake 20 minutes then flip potatoes and bake 10 minutes more until tender. Let cool.

3 Tbsp. Apple Cider Vinegar
1 Tbsp Maple Syrup
1 Tbsp Dijon Mustard
1/8 tsp. garlic powder
1/3 c. avocado oil
1/2 tsp. sea salt (finely ground)
1/8 tsp. black pepper (freshly ground)

Mix all together in small bowl for the dressing

Continued.....

Instructions

In a large bowl beat the peanut butter, cream cheese and confectioners' sugar until smooth. Fold in whipped topping and pour into prepared crust. Refrigerate at least 2 hours.

Creamy Biscoff Pie ***From the Kitchen of Victory Burns***

Ingredients

1 - 8 oz. cream cheese, softened
1 c. Biscoff creamy cookie spread
3/4 c. confectioners' sugar
2 cartons frozen whipped topping
2 - 9 inch graham cracker pie crusts
1/4 c. caramel syrup



Instructions

In a bowl, mix cream cheese, cookie spread and confectioners' sugar. Fold in one container of whipped topping and divide between crusts. Top with remaining container of whipped topping and drizzle with syrup. Freeze covered until firm, at least four hours.

Peanut Butter & Banana Roll-ups ***From the Kitchen of Willow Kiper***

Ingredients

Bananas
Peanut Butter
Tortillas



Instructions:

Spread peanut butter on tortilla. Rollup with the banana and slice.

Dirt Pudding

From the Kitchen of Luke Brammell

Ingredients

12 gluten free choc. cookies
 1 oreo pudding mix, mixed with 1 1/2 cups of milk
 1 choc pudding mix, mixed with 2 cups of milk

Instructions

Layer 1 chocolate cookie
 Layer Oreo pudding
 Layer chocolate pudding
 Layer cookie crumbs
 Add gummi worm
 *omit oreo pudding for gluten free



Kitty Rice Cakes

From the Kitchen of Bennett & Cohen Heilman

Ingredients

Rice Cakes	Banana
Peanut Butter	Coconut
Carrot	Currants
	Raisins



Peanut Butter Silk Pie
 From the Kitchen of Viola Burns
 Ages 3 - 6 grades

Ingredients

3/4 c. peanut butter
 4 oz. cream cheese, softened
 1 c. confectioner's sugar
 1 - 8 oz. whipped topping, thawed
 1 graham cracker crust (9 inch)
 chocolate and peanut butter sauce (optional)

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Baby spinach (wash & spun dry)
 1 fresh pear (thinly sliced)
 1/2 c. pecans
 1/2 c dried cranberries
 1/2 c. crumbled feta cheese

Put spinach in serving bowl
 Drizzle lightly with about 1/3 dressing
 Top spinach with roasted sweet potatoes, sliced pear, pecans, cranberries, and feta.
 Drizzle about 1/3 more dressing over top. Remaining dressing can be used on other salads.



Sponsored by Hardin County Homemaker's

Sweet potatoes contain important vitamins like beta carotene, vitamin C, and potassium. They also contain fiber and can support a nutrient-rich diet.

Pork Dish Day Slow Cooker Pork Roast



Pork Roast

From the Kitchen of Courtney Kiper

Ingredients

1 -2 to 3 lb pork butt
2-3 diced potatoes
1 c. baby carrots, halved 1 c.
celery
1 medium onion
1 onion soup mix
salt & pepper to taste

Instructions

Put all ingredients with pork
butt in slow cooker and
cook for 8 hours.



Sunday Pork Roast

From the Kitchen of Elaine Hoover

Ingredients

2 tsp. salt	3-5 lb. pork roast
2 tsp. black pepper	2 large onions, cut into 2 inch chunks
1 tsp. garlic powder	1 lb baby carrots
1 tsp. onion powder	1 1/2 lb baby red potatoes
1 tsp. paprika	2 c. apple juice
2 Tbsp. vegetable oil	1 spring fresh rosemary

Instructions

In a small bowl, combine the salt, pepper, garlic powder, onion powder, and paprika. Rub the vegetable oil onto the pork roast and then sprinkle the seasoning mixture onto the roast. Place the roast fatty side up in a large roasting pan. Place meat directly in the crockpot, place the fresh rosemary sprig on top of roast. Add the vegetables around the meat, then pour the apple juice over the top and cook on low for 6-8 hours or until thermometer reads at least 160 degrees F. Note: for a smaller pork tenderloin, cook less time, only 2-3 hours.

If desired, to make a gravy from the cooking juices:

Remove the roast and vegetables from the slow cooker and keep warm. Transfer the cooking juices to a small saucepan, skim off the fat. Bring the juices to a boil. In a small bowl, mix 2 tablespoons cornstarch and 2 tablespoons cold water until smooth. Stir mixture into the cooking juices. Bring to a boil, and stir 1- 2 minutes or until thickened. Serve with the roast and vegetables.

Note: Electric Pressure Cooker: Season meat as directed. Sear roast using the "Sear" setting. Deglaze the pot with the apple juice and then add the vegetables. Cook on high pressure for 60 minutes followed by a 15 minute natural release. After 15 minutes, do a quick release.

Children's Day Favorite No-Bake Dessert



Blueberry Lemon Trifle

From the Kitchen of McKinlee Barlow

Ages K-2

Ingredients

lemon juice
lemon zest
lemon pudding
blueberries
angel food cake

Instructions

Layer lemon pudding,
blueberries and ange food
cake in a trifle bowl or
individual cups.



Peanut Butter Fudge From the Kitchen of Jeremiah Richards

Ingredients

vanilla frosting
peanut butter

Instructions

Mix together until smooth
and spread into pan.

Chicken and Dumplings Marlene Barnes

Ingredients

Whole Chicken- 3 pound
2 cans chicken broth
Enough water to cover chicken

Dumplings

3 cups white flour
2 t. salt
1 t. pepper
5 whole eggs

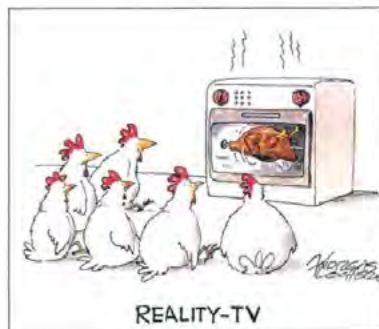
Instructions

Put whole chicken in large stockpot. Add chicken broth and salt and pepper to taste. Cover chicken with water. Cook chicken until tender, about 2 hours. Take chicken out of broth, debone and add back to broth.

To make the dumplings, break eggs into medium size mixing bowl. Add flour, salt, pepper mix until you have a soft dough. Drop dough into boiling broth and cook 15 minutes.



Sponsored by Hardin County Poultry Banquet



Crock Pot Garlic Balsamic Pork Loin *From the Kitchen of Jeannette Kiper*

Ingredients

3 lb. boneless pork loin
1 t. salt
1 t. paprika
1/2 t. onion powder
1/4 t. fresh ground black pepper

1/3 c. chicken broth
4 T. olive oil, divided
3 T. balsamic vinegar
5 cloves garlic, smashed
1/2 T. Italian seasoning

Instructions

Pat the pork dry with paper towel. Combine salt, paprika, onion powder and black pepper in a small bowl. Whisk together. Sprinkle on pork and rub it all over the pork. Add 1 T olive oil in a skillet and heat on medium. Add pork and sear for a couple minutes on both sides. In a blender combine the remaining oil, vinegar and garlic. Process til combined and thickened. Add italian seasoning and whirl for a few seconds. Add chicken broth and pork to crock pot. Using a pasty brush, brush the prepared balsamic mixture all over the pork loin. Cover the slow cooker with a lid and cook on low 4-5 hours. Pork is done when the internal temp reaches 145 degrees.





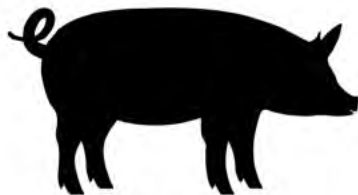
Slow Cooker Pork Sirloin Roast - Bone In From the Kitchen of Marlene Barnes

3 lb. pork sirloin roast - bone in
1.5 T. olive oil

Spice Rub
2 t. paprika
2 t. thyme
1 t. garlic powder
1 tsp. onion powder
1/2 t. pepper
2 t. salt

Honey Butter Sauce
3/4 c. honey
1/2 c. unsalted butter
5 cloves garlic
1/4 c. apple cider vinegar
1/2 t. salt and pepper

Rub roast with olive oil. Mix spice rub together and rub onto roast. Add 1 T. oil in skillet over medium heat. Brown roast on all sides until golden brown. Place roast into slow cooker. Wipe skillet and add butter to skillet and melt. Make honey butter sauce by mixing all together in small bowl, add to skillet and simmer 1 minute. Pour sauce over pork roast and cook on low 4-5 hours. When roast is desired tenderness, remove roast from slow cooker to serving platter. Let rest 10-15 minutes covering pork roast with foil. Pour all juices from slow cooker into saucepan. Add cornstarch thickener and simmer 5 minutes. Slice pork & serve with honey butter sauce.



Sponsored by Hardin County Pork Producers

.....Rustic Chicken and Dumplings continued.

With heat reduced to low, drop rustic tablespoon-sized balls into the simmering broth. Gently stir dumplings one time and then simmer covered about 12-15 minutes. Uncover and stir in sherry, if using, and season to taste with additional salt and pepper.

Sprinkle with additional parsley before serving.



Chicken and Dumplings From the Kitchen of Courtney Kiper

Ingredients

4 c. chicken broth
2 c. diced or shredded chicken
salt and pepper to taste
1/4 c. diced onion
1/4 c. diced celery
1/4 c. carrots
1 T. milk
2 T. flour

Dumpling Ingredients

1 c. flour
1 egg
1/4 tsp. baking powder
salt and pepper to taste
1 T. milk

Mix broth, chicken salt, pepper and vegetables and bring to boil. Once boiling, mix up the dumpling ingredients then drop by the spoonful into the boiling broth. Boil for 7-10 minutes until dumplings are cooked then add the milk flour slurry to thicken.

Sponsored by Hardin County Poultry Banquet



Rustic Chicken and Dumplings From the Kitchen of Elaine Hoover

Ingredients

1 T. olive oil
1 T. butter
2 1/2 lb. skin-on bone-in chicken pieces or all thighs
salt and pepper
1 c. chopped onion
1 c. chopped celery
2 diced carrots
3 garlic cloves, minced
1 1/2 T. fresh thyme leaves or 1 1/2 t. dried thyme
3 bay leaves
1/2 t. garlic powder
1/2 t. onion powder
10 c. chicken broth
1 t. sherry (optional)

Dumplings:

2 1/2 c. flour
1/2 c. cornmeal
1 T. baking powder
1/2 t. soda
6 T. butter, melted
3/4 c. buttermilk, room temp
2 T. minced fresh parsley, plus more to garnish



Instructions

In a large deep pot over medium heat, melt olive oil and butter. Generously season chicken pieces with salt and pepper. Brown the chicken on both sides, about 4-6 minutes per side. Transfer to a plate and set aside. Add the onion, celery, carrots, and garlic to the pot. Cook vegetables in the drippings until the begin to soften, about 5-7 minutes. Add the browned chicken pieces, thyme, bay leaves, garlic powder, onion powder, and chicken broth. Bring to simmer and cook until chicken is cooked through, about 25-30 minutes. Remove and discard the thyme leaves and bay leaves. Transfer chicken to a plate. Remove skin and bones, shred the chicken and return to the pot.

Ladle 2 cups of cooking liquid into a large bowl. Whisk in 1/2 cup flour, cornmeal, baking powder, soda, 1/4 t. salt, and 1/4 t. pepper. Stir in the melted butter, buttermilk, and minced parsley until just combined.

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Pork Roast with Apples and Onion From the Kitchen of Lori Paul

Pork Ingredients

3 T. olive oil
1 whole pork shoulder roast
salt and pepper to taste
4 cups apple juice
1 c. beef stock
3 whole apples cored & cut into wedges
3 whole med. onions, sliced
1 whole bay leaf
1/2 t. dried rosemary
1/2 t. dried thyme

Wild Rice Ingredients

2 1/2 c. wild and brown rice blend,
rinsed for 1-2 minutes
4 c. chicken stock
3 c. water
4 T. butter
1/2 c. chopped pecans



Instructions

Heat olive oil in a large skillet over high heat. Salt and pepper the pork shoulder roast, then sear on all sides to give it some color.

Put the roast in a crock pot. Add the apples, onions, apple juice, beef stock, bay leaf, rosemary, and thyme. Cook on high for 1 hour, then low for 3 hours. Use a meat thermometer to be sure the internal temperature of the roast is at least 145 degrees. F.

Toward the end of the cooking time, make the rice: melt butter in skillet, add pecans and saute for a few minutes. To a medium cooking pot, add the rice, chicken stock, water, and pecans and butter from the skillet. Bring to a boil. Reduce heat to low, cover, and cook until all the liquid is cooked out, about 45 minutes.

When the roast is done, remove the roast, apples and onions to a platter. Remove and throw away the bay leaf. Put the remaining juices in a cooking pot on the stove. Heat the liquid on medium-high and boil liquid, reducing it until thick and rich. Spoon thick sauce over the roast, then cut the roast into slices. Serve with apples, onions, and rice.

Poultry Dish Day Chicken and Dumplings



Classic Chicken and Dumplings From the Kitchen of Lori Paul

Ingredients

1 T. olive oil
2 lbs. bone-in skinless chicken
breasts and thighs
salt and pepper to taste
5 T. butter
1 small onion, diced
1 cup carrots, diced
3 sticks celery, diced
3 cloves garlic, minced
1 t. Worcestershire sauce
1 t. hot sauce
1/3 c. flour
4 1/2 c. chicken stock
1 chicken bouillon
1 1/2 c. half and half
3/4 c. frozen peas

Seasoning

1 t. onion powder
1/2 t. each: dried basil, parsley, thyme,
rosemary, dry mustard powder

Dumplings

2 cups cake flour
2 t. baking powder
1/2 t. baking soda
1 t. salt
1/2 t. garlic powder
2 t. sugar
3/4 c. cold sour cream
1/2 c. cold milk
4 T. butter

Instructions

Sear the chicken:

Season each side of the chicken with salt and pepper. Heat olive oil in a large skillet over medium-high heat.

Add the chicken and cook for 4 minutes per side, until a little bit of a brown color has developed. The middle will still be uncooked. Let the chicken rest for 10 minutes, remove the bones, then dice into bite-sized pieces.

Make the Soup:

Combine the seasonings and set aside.

Melt the butter in the same pot over medium heat and use a spatula to "clean" the bottom of the pan. Add the diced onions, carrots, and celery and cook for 5 minutes. Add the minced garlic, Worcestershire sauce, hot sauce, and seasonings. Cook for 1 more minute. Add the flour and toss to coat. Cook for 2 minutes, stirring continuously. Transfer mixture to a large stock pot. Be sure to scrape up any remnants from the bottom of the pan. Add the chicken broth in small splashes, stirring continuously. Add the half and half in the same manner. Add the chicken bouillon. Add frozen peas. Bring to a gentle boil and let it simmer, uncovered, while you make the dumplings.

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Make the Dumplings

Combine the flour, baking powder, baking soda, salt, garlic powder, and sugar in a medium bowl. Add the milk, sour cream, and melted butter. Use a folding motion to combine and form a dough, but don't over mix or they will be dense. Add the chicken back to the soup along with any juices from the plate. Stir to combine and reduce heat to low. Use a small cookie scoop and carefully place the dumplings over the soup in an even layer. Spoon a little liquid over each one. Cover tightly and increase heat slightly to bring it to a gentle simmer. Set a time for 15 minutes. Don't lift the lid during this time, as the dumplings need steam. Open the lid and insert a toothpick into the middle of a dumpling to check for doneness. If it comes out clean, it's ready. If not, cover and simmer for a few more minutes. Once the middle is set, garnish with fresh parsley and serve.



Chicken and Dumplings From the Kitchen of Jeannette Kiper

Ingredients

1/3 c. butter
1/3 c. chopped onions
1/3 c. flour
1/2 t. salt
1/4 t. pepper
1 1/2 c. chicken broth
2/3 c. milk
2 1/2 - 3 c. cooked chicken, shredded
2 c. frozen mixed veggie's thawed

Dumplings Ingredients

1 1/2 c. flour
2 t. baking powder
3/4 t. salt
3 T. shortening
3/4 c. milk



Instructions

Melt butter in medium pan over medium heat. Add onion, cook 2 minutes or til tender. Add flour, salt & pepper; stir til blended. Gradually stir in milk & broth, cooking and stirring til bubbly and thickened. Add chicken & vegetables.

Dumplings - measure flour, baking powder and salt into bowl. If desired, add 3 T. snipped chives or parsley. Cut in shortening until mixture looks like meal. Stir in milk. Drop dumplings onto chicken mixture by spoonfuls onto hot chicken. Cook uncovered 10 minutes; cover and cook 20 minutes longer.