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# Chicken Dumplings II

*Donna Nicholson - Hudson's Southland*

*1993 United Way Cookbook Committee - Dayton's, Marshall Field and Hudson's Stores*

**1 tablespoon butter**

**2 whole boneless chicken breasts, cubed**

**1 small onion, chopped**

**1 1/2 cups sour cream**

**1 teaspoon salt**

**DUMPLINGS**

**2 cups all-purpose flour**

**3 eggs**

**1/2 to 3/4 cup water**

In a skillet, melt the butter. Add the cubed chicken and onion. Cook over low heat until tender. Fold in the sour cream and the salt. Set aside.

In a bowl, combine the flour, eggs and water to form a soft dough.

Heat a pan of water to boiling. Drop the dumplings from a large tablespoon using teaspoons to divide each spoonful into four parts. (Dip the teaspoon into boiling water after separating each dumpling.)

Drain off the water. Rinse the dumplings in cool water. Stir the dumplings into the chicken and sour cream mixture.

Yield: 4 to 6 servings

**Chicken**

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*Per Serving (excluding unknown items): 2015 Calories; 101g Fat (45.5% calories from fat); 57g Protein; 216g Carbohydrate; 9g Dietary Fiber; 820mg Cholesterol; 2655mg Sodium. Exchanges: 12 1/2 Grain(Starch); 2 1/2 Lean Meat; 1 1/2 Vegetable; 1 Non-Fat Milk; 18 Fat.*