THE J.M. SMUCKER Co

Chicken Soup with Dill Dumplings

Prep Time	Cook Time	Serves	Difficulty
30 mins	3 hrs	10	N/A

Ingredients

- **Soup:**
- 1/4 cup (50 mL) Canola Oil
- 2 onions, chopped
- 4 cloves of garlic, chopped
- 3 carrots, peeled and diced
- 3 celery stalks, diced
- 3 potatoes, peeled and chopped
- 3 lb (1.35 kg) chicken pieces
- 16 cups (4 L) water
- salt and pepper to taste
- 1/4 cup (50 mL) fresh chopped dill
- 1 parsnip, peeled and finely chopped
- **Dill Dumplings:**
- 1 egg
- 1/2 cup (125 mL) water
- 1 1/4 cups (250 mL) **Robin Hood®** Original All Purpose Flour

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- 1/2 tsp (2 mL) baking powder
- 1/2 tsp (2 mL) salt
- 3 tbsp (45 mL) chopped fresh dill, optional

Directions

Step 1:

Soup: Heat oil over medium – high heat in a large (8 qt / 7.6 L) soup pot. Add vegetables and cook until slightly softened, about 5 minutes. Add chicken pieces, water, salt and pepper. Bring to a boil.

Step 2:

Stir and skim off foam from surface of soup as it boils, 5 to 10 minutes. Reduce heat to simmer, add 1/4 cup (50 mL) chopped dill and parsnip. Cover and cook for 2 to 3 hours. The longer it cooks, the thicker it will be.

Step 3:

Dumplings: Combine, once soup is cooked, all ingredients in medium-size bowl and stir until a soft batter forms. Drop batter by teaspoonfuls (5 mL) into simmering soup broth. Simmer for 5 minutes, turn over and continue simmering 5 minutes longer. The dumplings will be puffy. Serve immediately.

Step 4:

Remove dumplings from leftover soup (if there is any) and store in separate container in the refrigerator.

Images

