

Chicken and Herbed Dumplings

Recipe By *Estee Kafra*



Cooking and Prep: 
6.5 h

Serves:  6

Contains:   

Preference: Meat

Difficulty: Medium

Source: Family Table by
Mishpacha Magazine

Cuisines: Ashkenazi

This is a spin off of an old Hungarian recipe that has been in my family for years.
It's comfort food at its best.

Ingredients (16)

Dumpling Batter

- 1/4 teaspoon salt
- 1 teaspoon finely chopped fresh rosemary or basil or 2 cubes [Dorot Gardens Frozen Basil](#)
- 1 and 3/4 cups flour
- 4 eggs
- 1/2 cup seltzer
- 3/4 teaspoon ground [Gefen Black Pepper](#)

Main ingredients

- 1 tablespoon oil
 - 2 large onions, chopped
 - 2 cloves garlic, minced or 2 cubes **Gefen Frozen Garlic**
 - 2 stalks celery, diced
 - 2 carrots, finely sliced
 - 1 teaspoon plus 1/2 tablespoon sweet paprika, divided
 - 1 and 1/2 teaspoons kosher salt
 - 1 teaspoon freshly ground **Gefen Black Pepper**
 - 6 chicken legs
 - water or **Empire Chicken Broth** or other chicken stock, to cover
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Start Cooking

Prepare the Chicken

1. Preheat oil in a large, wide pot. Sauté the onions, garlic, celery, carrots, one teaspoon paprika, salt, and pepper, until beginning to soften.
2. Add chicken (skin side down) and let cook for two to three minutes. Turn chicken over and cook three more minutes.
3. Transfer entire contents of pan to a large (4- to 5-quart) slow cooker. Cover partially with water or chicken stock and then cover the slow cooker. Cook over high heat for about six hours.

Note:

This chicken tastes just as delicious without the dumplings.

Make the Dumplings

1. Half an hour before the chicken is ready, make the dumpling batter by combining eggs, seltzer, spices, and herbs in a bowl.
2. Beat with a whisk and slowly add flour, constantly beating the mixture to dissolve any lumps.

Refrigerate batter for 15 minutes.

3. When the chicken is cooked, uncover slow cooker and drop batter into the water, one teaspoonful (or less) at a time, and let cook for a few minutes before serving.

Credits

Photography: Daniel Lailah.

Food Styling: Amit Farber.