

Holly's Rosemary-Apple Chicken with Herb Dumplings

Chicken:

- 1 whole Greenwood Farms chicken or 2 pkgs. legs and thighs = 4lbs and up for whole
- 1 ½ Cups all-purpose flour
- Salt to taste
- Pepper to taste
- 4 Tbs. olive oil
- 4 leeks, white and light green portion, thinly sliced.
- 2 yellow onions, thinly sliced
- 6 carrots, peeled and sliced
- 4 stalks celery, sliced
- 2 red apples, peeled, cored, sliced (honey crisp or gala, Jonathan best if available)
- 3 Tbs. rosemary, cut into small pieces
- 3 Cups chicken stock
- 1 Cup apple juice

Dumplings:

- You may double if you want more dumplings, but will need to make more broth
- 1/3 Cup cornmeal
- 2 tsp. baking powder
- 3Tbs. Greenwood Farms lard or chilled shortening
- ½ Cup to 1 Cup milk
- Dough should be stiff & stick together like unrolled biscuit dough

Preparation:

Pat chicken dry. Salt and pepper both sides. Place ¼ to ½ cup flour in a bag or bowl and add chicken to coat thoroughly. In a large Dutch oven or heavy pot, warm 3 Tbs. olive oil over medium heat. Add chicken a batch at a time and brown on both sides. Place in a bowl and set aside. Add another Tbs. of oil to the pot and sauté leeks and onions over medium heat until lightly brown. Add carrots, celery and apples and sauté until soft. Add 2 Tbs. of the rosemary, the stock and the apple juice and bring to a simmer. Return chicken to pot, cover and cook until chicken is done through and juices run clear, about 15 minutes. (If using a whole chicken, eliminate the browning, cook about an hour in the broth mixture or until chicken is done through. Take it out of the pot when done and brown in the oven at 375°F until skin is golden). Keep warm at 200°F.