

# Doctor J's Chicken and Dumplings

Servings: 14-16 | Challenge Level: Moderate



"I invented this recipe when our troop went on a winter campout to Hennepin Canal in Northern Illinois. The windchill temperature fell below zero, but this dish kept our bodies and souls warm."

- 2 tablespoons vegetable oil
- 2 large onions, peeled and diced
- 2 cloves garlic, minced
- 4 pounds boneless skinless chicken breast, cubed
- 4 carrots, peeled and diced
- 4 potatoes, peeled and diced
- 4 (15-ounce) cans mixed vegetables, drained
- 2 teaspoons salt
- 1 teaspoon ground black pepper
- 2 bay leaves
- 6 (10½-ounce) cans chicken gravy
- 2 (16.3-ounce) containers Pillsbury Grands! Homestyle Biscuits

## Preparation at Camp:

1. Place about 30 briquettes under large Dutch oven.
2. Heat oil, adding onions and garlic, and cook until soft.
3. Add cubed chicken to the hot oven, stirring occasionally until the meat turns white.
4. Add remaining ingredients, except for biscuits.
5. Cover the oven and transfer 10 coals from under the oven to the lid.
6. Stir the stew occasionally, and after 1 hour, lay individual biscuits on top of stew.
7. Replace lid and continue to cook for an additional 15 minutes or until biscuits rise. Refresh coals as needed to maintain heat and to ensure that the biscuits brown.
8. Remove bay leaves before serving.

## Required Equipment:

- 14-inch Dutch oven

**Dr. Pamela Jurgens-Toepke, New Lenox, Illinois**

Committee Member, Troop 40, Tomahawk Council, Boy Scouts of America