

Chicken and Dumplings with Mushrooms | Cook the Cover | Bon Appétit Magazine, February 2014, adapted

- 6 ounces slab bacon, cut into ¼ inch pieces
- ¼ cup all-purpose flour (can substitute rice flour for a gluten-free option)
- 4 chicken legs, with thighs AND drumsticks; about 2 pounds
- Salt and pepper to taste
- 1 ½ pound mushrooms, assorted (I just used creminis.)
- 1 medium onion, chopped
- 6 garlic cloves, chopped very small or crushed
- ¼ cup dry white wine
- 6 sprigs thyme
- 2 bay leaves
- 8 cups homemade or low-sodium chicken broth

FOR THE DUMPLINGS:

- ¾ teaspoon salt
- 1 cup all-purpose flour (or gluten-free all purpose, if needed)
- 2 teaspoons baking powder
- ½ teaspoon freshly grated nutmeg
- 1/8 teaspoon freshly ground black pepper
- 2 large eggs
- ¼ whole milk

In a large Dutch-oven, crisp the bacon over medium heat and transfer to a paper towel-lined plate.

Place flour in a shallow bowl or on a platter. Season chicken with salt and pepper and dredge in flour. Working in batches so that you don't crowd the pan, cook the chicken, skin side down, in the same pot over medium heat until deep golden brown and crisp (do not turn), 12-15 minutes. Transfer to a plate.

Cook mushrooms in the same pot, in batches again, seasoning with salt and pepper, until brown, 5-8 minutes. Remove to a bowl and set aside.

Add wine to the pot and simmer until it is reduced by half, about 5 minutes. Add chicken, bacon, thyme, bay leaves, and broth and season with salt and pepper. Bring to a boil, reduce heat, and gently simmer, partially covered, until chicken is falling off the bone, 2- 2 ½ hours. Add mushrooms and simmer until flavors meld, 10-15 minutes. Season if necessary.

For the dumplings: Whisk dry ingredients together and add the eggs and milk. Drop by small spoonfuls into the hot broth, around the chicken and mushrooms. They'll cook in 3-5 minutes and you'll be so glad because you can finally eat!