

## CHICKEN & DUMPLINGS

Mix together in a bowl: 1 stick margarine,  
4 cups sifted flour  
2 cups boiling water  
1 teas. salt.

Let stand to cool, and then refrigerate for several hours. Roll out thin on floured board, cut in desired squares and place on ungreased cookie sheets to freeze. Loosen with spatula and put in plastic bags in freezer.

Any number can be removed and cooked in boiling chicken broth for fifteen minutes or until tender. If you will add a few drops yellow fruit coloring to the broth before adding dumplings, it gives a rich appearance. Canned chicken broth can be used, if desired  
(Farmers Guide Recipe)