

Chicken and Dumplings

SERVES 8

This dish (previous page) from Andrea Reusing of the restaurant Lantern, in Chapel Hill, North Carolina, highlights the flavor of heritage chicken.

1	4-lb. heritage chicken (see page 100), legs removed	2	large yellow onions, cut into 1" chunks
	Kosher salt and freshly ground black pepper, to taste		1 fresh bay leaf
1/4	lb. slab bacon, cut into slivers	2 2/3	cups flour
2	tbsp. canola oil	1	cup white wine
2	tsp. dried thyme	1	tbsp. baking powder
4	cloves garlic, chopped	1/2	tsp. baking soda
4	medium carrots, thickly sliced	5 1/2	cups melted butter, cooled slightly
4	ribs celery, thickly sliced	3/4	cup buttermilk
		2	tbsp. finely chopped parsley

1. Halve chicken legs, separating thigh from drumstick; season with salt and pepper; set aside. Put remaining chicken into a pot; cover with salted water; boil. Reduce heat; simmer until breast is just cooked, 12-15 minutes. Remove chicken. Cut breast and wings from carcass. Discard any skin and bones from breast and wing meat; cut into 1" chunks; chill. Return carcass to pot; simmer for 1 hour. Strain; reserve 4 cups broth (save remainder for another use).

2. Meanwhile, cook bacon in a large wide pot over medium heat until crisp, 8-10 minutes. Transfer bacon to a plate; leave fat in pot. Add and heat oil; brown drumsticks and thighs, 8-10 minutes. Transfer to a plate. Add thyme, garlic, carrots, celery, onions, and bay leaf; cook until light brown, 18-20 minutes. Add 2/3 cup flour; cook for 1 minute. Add wine; cook for 1 minute. Whisk in reserved broth and salt and pepper to taste. Nestle in drumsticks, thighs, and bacon. Reduce heat to medium-low and simmer, covered, for 15 minutes.

3. Whisk together remaining flour, baking powder, baking soda, 1 1/2 tsp. salt, and 1/4 tsp. pepper in a bowl. Combine butter, buttermilk, and parsley in a second bowl; pour into flour mixture; stir to make a thick batter. Uncover pot; add breast and wing meat. Drop batter in 8 large spoonfuls over the top. Simmer, covered, until dumplings are cooked, 20-25 minutes.