

Chicken 'n Dumplins

1 whole chicken
1 carton chicken stock
4 cans cheap biscuits
salt/pepper

Remove innards from chicken. Place in Crock Pot. Cover with water. Cook on low for 8ish hours. Or buy a roasted one from the store. Pull meat off bone and put into stock pot. Cover with stock (use 2 cartons if no reserve is taken from cooked chicken). Bring to a boil. Tear each biscuit into fourths. drop into boiling stock as pot is stirred to prevent sticking. Add salt and pepper to taste. Lower heat to medium-low and simmer, stirring frequently, until desired consistency is reached.