**EZ Quail Dumplings**

4 quarts water

3 tablespoons Anne’s Chicken Base

½ stick butter

1 (24-ounce) package Anne’s Flat Dumplings

2 pounds quail meat, cooked and meat pulled from bones

Bring water, chicken base and butter to a boil in heavy 6-quart stockpot. Add five to seven dumplings and stir gently. Return water to a boil and add five to seven more dumplings. Continue the process until all the dumplings have been added to the water, stirring after each addition. Add the quail and boil 8-10 minutes or until the dumplings are tender, stirring frequently to keep dumplings separated. Season a desired.