Chicken and White Wine Soup with Rosemary Potato Dumplings

1 whole chicken, cut up
2 T olive oil
1 bottle of sauvignon blanc
4 cups of water
1 bay leaf
1 t salt
¼ t black pepper
1 onion
2 carrots
2 stalks of celery with tops
1 15-oz can of corn, undrained
5-6 mushrooms

Heat the olive oil in a large, heavy pan. Brown the chicken skin-side down, turn over, then add the wine, water and bay leaf. Heat to a boil, lower heat, cover and simmer for 1 hour. Remove the chicken from the broth and allow to cool. Remove the meat from the bones and cut into small chunks.

Dice the vegetables. Add the spices, chicken, and vegetables to the broth, along with 2 cups of the water used to boil the potatoes. Heat to a simmer. Add the dumplings, cover, and simmer for 20 minutes longer.

Rosemary Potato Dumplings:
2 large potatoes
2 T fresh rosemary, minced
1 C flour (we use gluten-free)
1 t baking powder
½ t salt
1 egg, slightly beaten

Peel the potatoes and cut into chunks. Boil until tender, about 10 minutes. Mash or put through a potato ricer. Stir in the rosemary. In a separate bowl, mix the flour, baking powder, and salt. Add the potatoes. Stir well, then incorporate the egg, all by hand. Form dumplings using about ¼ C of dumpling mixture at a time and lay gently on the soup.