

Potato Dumplings

2 pounds russet potatoes (cut into large chunks)
1 large beaten egg
1 teaspoon salt
1 1/2 cups all-purpose flour
6 tablespoons butter
1 cup plain bread crumbs



Swerving 6

In a large saucepan or Dutch oven, boil potatoes in salted water until tender. Drain and allow to cool a few minutes. Immediately rice or grate warm potatoes into a large bowl. Add beaten egg, salt and flour and mix together with a wooden spoon or by hand until thoroughly incorporated. Cover loosely and let stand 15 minutes.

Place a large saucepan or Dutch oven with salted water on to boil while you form the dumplings. On a floured surface, take a portion of dough and roll it into a long pencil shape about 3/4-inch thick. Cut 3/4-inch slices and drop into boiling water. When the dumplings rise to the surface, they have finished cooking. (If you like your dumplings a little chewier, continue to cook 2 minutes after they rise to the surface.)

Remove them with a slotted spoon and place in a buttered bowl. Repeat with remaining dough.

In a large skillet melt the butter and toast the bread crumbs. Drop the cooked and drained dumplings into the buttered bread crumbs, coating well. Serve immediately.

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