

Dumpling Recipe

1.5 to 2 cups of Flour (dough should be a little sticky)

2 tsp. Baking Powder

1/2 tsp. Salt

1 tsp. Parsley, finely chopped (or dried)

1 Egg (slightly beaten)

1/2 cup Milk

2 Tbsp. Shortening, melted

1. Combine dry ingredients in a medium bowl.
2. Cut in egg, butter and shortening with a pastry cutter.
3. Makes a moist, slightly sticky batter.
4. Grab a small teaspoon full of dough and roll into a ball.
5. Drop one by one into soup.
6. Be sure to drop one at a time so they dumplings don't end up in one big clump.
7. Cook in soup for about 20 minutes until thoroughly cooked.

(If cooking in a crock pot you may need up to an hour depending on the temperature and your crock pot).