

German Potato Dumplings

written by The Recipe Exchange | June 28, 2015

Ingredients

4 slices day old bread
2 tbsps butter
2 lbs potatoes (cooked cold, use a starchy variety)
1 1/4 cups flour
2 eggs
1 tsp salt

Directions

Make croutons by cutting bread into cubes.

Melt the butter in a saucepan over medium heat. Add the bread cubes and fry, stirring frequently, until nicely browned on all sides. Remove from heat and set aside to cool.

Rice or mash the cold potatoes.

Mix into potatoes, 1 cup flour, eggs and salt to make a dough that holds together when formed into dumplings. If the mixture is too moist, add a bit more flour.

Form dumplings, approximately 2 inches in diameter, adding a few croutons to the middle of each dumpling.

Drop gently into pot of boiling, salted water. Simmer gently, uncovered, about 15 – 20 minutes.

Remove with slotted spoon and serve immediately.