

VEGATABLES

PLUM DUMPLINGS?

NO PICTURE IS AVAILABLE.

(ZWETSCHGENKNÖDEL)

- 2 1/2 lb. potatoes
- 1 egg
- 1/3 cup flour plus
- 1 tablespoon flour
- 1/4 teaspoon salt
- 1 1/2 lbs. Italian prunes
Sugar Cubes

Optional ingredients:

- 3 tablespoons butter or margarine
- 3 tablespoons plain bread crumbs
Sugar and cinnamon

Wash potatoes and place in a large pot. Cover with water and boil until tender. Peel and mash immediately. Cool overnight. Add the egg, flour and salt, mixing well (*if mixture is too dry add a little milk*). Wash the plums (Italian Prunes), cut them in halves and replace the seeds with a sugar cube. With floured hands form dumplings around the plums the size of your fist. In a large pot bring water to a boil, add salt and drop in dumplings making sure water keeps simmering. Cook 20 minutes. Carefully transfer dumplings with a slotted spoon onto a platter. If desired brown 3 tablespoons butter or margarine with 3 tablespoons plain bread crumbs and drizzle over the top. Sprinkle with sugar and cinnamon and then serve.

Serve with Vanilla Sauce found on page 175 of my cookbook.

Serves 4