

BABI'S DUMPLINGS

Hand method

Start water boiling in a deep pot.
Tie cheesecloth over top to suspend dumpling.

Cube 6 pieces of dry or stale bread.

Stir 2 eggs in 1-cup milk

In a large bowl, add 4 cups sifted flour. 1 teaspoon salt and 1/8 teaspoon baking soda. Stir well.

Add milk mixture to flour, stir well. Mixture should lift from bowl and be full of air holes. Put on a floured board, knead slightly and shape to fit pan opening. Similar to a round loaf of bread. Let rest 15 to 30 minutes.

Place dumpling on cheesecloth, cover and steam for about 30 minutes. Dumpling looks done when top begins to crack and looks dry or cut in half to see.

Babi used a thread to slice dumpling.

Serve with any gravy dish.

