Recipe: Danish Dumplings

An old Danish recipe from Sena Hansen, Wisconsin. These are delicious in chicken soup.

INGREDIENTS

- 2 tablespoons butter
- ¼ cup water
- ½ cup flour
- 1 teaspoon salt
- 1 egg

DIRECTIONS

Boil the butter and water. Add flour, stirring until mixture leaves the side of the pan. Cool. Add salt and egg; beat well.

Drop dumpling dough by a teaspoon into boiling water. (Dip the spoon in boiling water before using). Do not cover the pot. Turn dumplings once.

Submitted by Aase Hansen