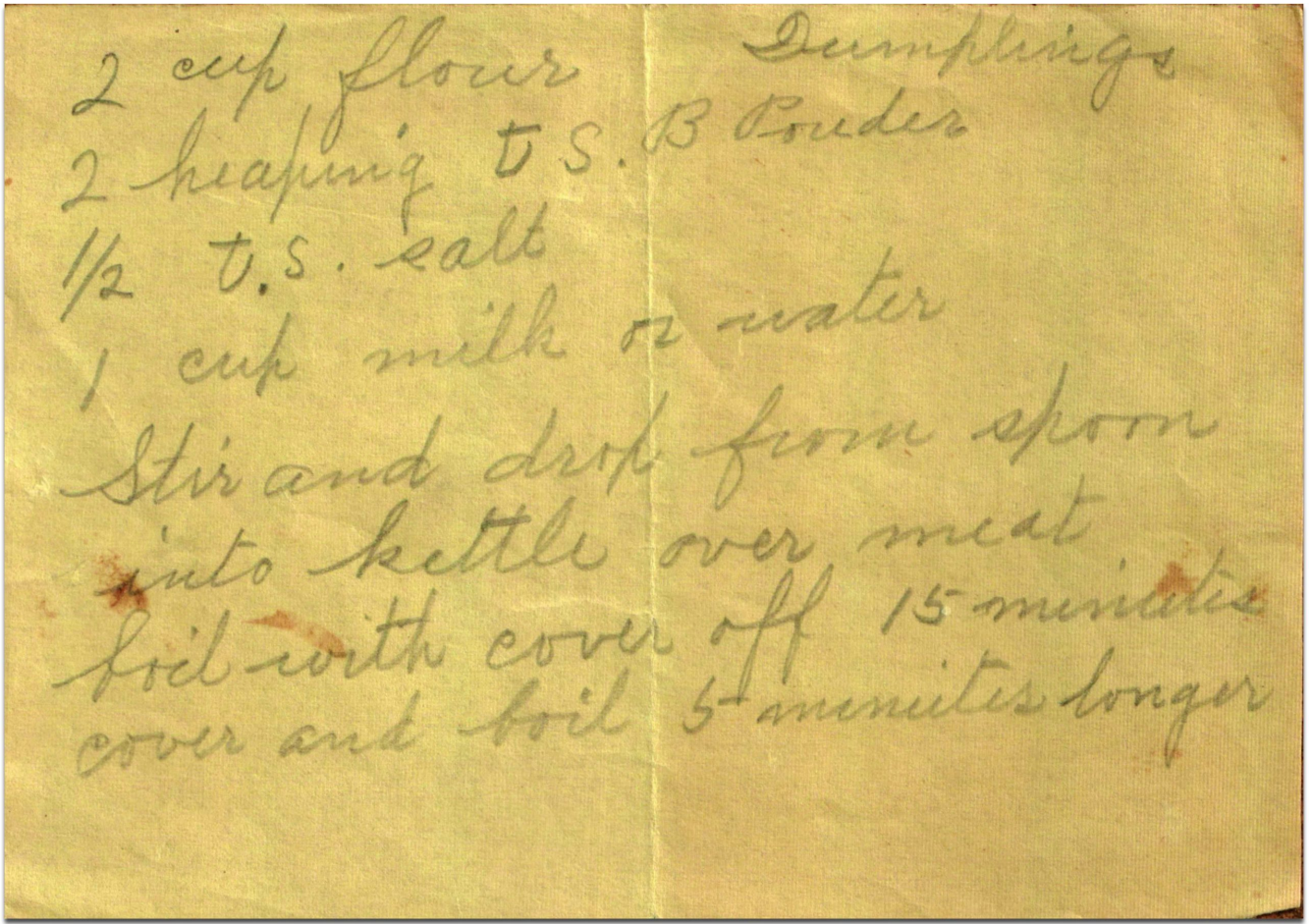


Dumplings



Recipe Bio

Dumplings don't need much to turn a simmering kettle of meat and broth into a proper meal. Just flour, baking powder, salt, and milk or water are stirred together, dropped by the spoonful right over the meat, and cooked until tender. This handwritten recipe is kitchen simplicity at its best—and exactly the sort of thing worth knowing by heart.

Recipe Transcript

2 cups flour

2 heaping tbs Baking Powder

1/2 tsp salt

1 cup milk or water

Stir and drop from spoon into kettle over meat.

Boil with cover off 15 minutes then cover and boil 5 minutes longer.

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