



Recipe for: Soup & Dumplings

From: Mom (Schoen)

Makes:

Make soup with soup bones - either pork or beef. Add whole potatoes, carrots, onion, celery.

Dumplings:

Beat 3 eggs & $\frac{1}{2}$ c. milk & pinch of salt. ^{Add} Flour until it's good & sticky - pretty thick - pot pourable, but not pull away from sides. Cook for 10-15 minutes in open kettle (no lid). Figure 2 yolks per egg.

And ye shall eat in plenty, and be satisfied...

—Joel 2:26 (KJV)