



Bohemian Fluffy Potato Finger Dumplings

Finger dumplings are always served for special occasions

1-1/2 cups mashed potatoes (don't add any water or milk)

1 large egg

2/3 cup all-purpose flour

1/3 cup quick cream of wheat (not instant)

1 teaspoon salt

Serve with: 1/4 to 1/2 cup melted butter; 2 Tablespoons minced chives, 3 to 4 Tablespoons crushed butter garlic croutons or toasted bread crumbs; 1 to 2 teaspoons poppyseeds if desired

In a medium sized bowl, mix all ingredients.

With lightly floured hands, for each dumpling, roll 1/2 Tablespoon dough into a small finger shape, about 2 inches long. Place on working board. Prepare little finger dumplings with remaining dough.

Fill large pot about 2/3 full of water; bring to a boil. Drop about 10 to 12 dumplings into boiling water; cook for about 3 to 4 minutes

and dumplings float to the surface. Test for doneness. Pour melted butter and minced chives over dumplings; sprinkle with toasted bread crumbs, and poppyseeds if desired. Serve warm. Yield: about 40 finger dumplings Serves about 8

Recipe from: Ann Holz, Family Favorite

About the Recipe: Most finger dumplings use mashed potatoes and flour but this one uses cream of wheat, which adds a fluffy coating to the dumplings. They are tossed with melted butter and green chives, adding a savory aroma. Crushed toasted crumbs and poppyseeds add a nice crunch and another layer of flavor. Kids really love this side dish.