



Bohemian Yeast Dinner Dumplings

Make dinner special! Serve fluffy dumplings with creamy turkey gravy.

- 1/4 cup warm water (110 -115 degrees F)
- 1/2 teaspoon granulated sugar
- 2-1/4 teaspoon traditional dry yeast
- 2-1/2 cups all-purpose flour or as needed
- 1/8 teaspoon ground ginger
- 1 teaspoon salt
- 1 egg
- 3/4 cup warm milk
- 2 slices toasted bread, crust removed (3/4 cup small cubes)

Place warm water and sugar in small bowl; top with dry yeast; cover with plastic wrap. Set aside to raise a little and become puffy.

In a mixing bowl, combine 2 cups flour, ginger, and salt. Add egg, raised yeast mixture, and warm milk; beat about 2 minutes. Knead in remaining flour and toasted bread cubes to form firm dough. Set aside in warm place; cover; let raise about 45 minutes.

Place dough on lightly floured board; divide into 2 oval pieces, about 6 inches long. Cover; let raise again for about 20 minutes.

Fill a large pot about 2/3 full of water; bring to a rolling boil. Depending on the size of the pot, cook both pieces of dough or cook one piece at a time. Place one oval dough in boiling water; cook in partially covered pan for 20 to 25 minutes, turning once. Use slotted spoon to remove and place on plate or rack. Prepare remaining dumpling using the same procedure.

Let dumplings cool. They can be sliced with a very sharp knife or use a string to cut dumpling into slices.

After they cool, you can freeze them or serve immediately.

To reheat, slice and place in covered steamer or over boiling water; serve dumpling slices hot with warm gravy.

Makes 2 dumpling loaves or about 24 dumpling slices

Cook's Note: You can use any desired bread for the toast but make sure to remove the crust. The bread will season the dumplings. Also, make sure to test the liquid temperatures as hot liquids will stop the yeast from raising your dumpling.

Recipe by: *Bohemian Home Cook* and Family Recipe from Ann Holz

About the Recipe: These dumplings are very different from other types. They are yeast raised like a yeast bread and filled with tiny holes that welcome spooned-on gravy. They can be frozen and easily steam heated to serve with dinner. They were a dumpling of choice for our holiday dinners.