



Bohemia – now part of Czechia (Czech Republic), Eastern Europe

Grandpa's Bohemian Potato Dumplings

Use leftover mashed potatoes for this side dish

1-1/2 cups mashed potatoes. room temperature

1 large egg

2/3 to 1 cup all-purpose flour, divided

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

1 teaspoon salt

Topping: ¼ to ½ cup melted butter; chopped chives or green onions, crushed croutons or toasted bread crumbs.

- In a medium sized bowl, mix mashed potatoes, beaten egg, 2/3 cup flour, cream of wheat, and salt. Toss dough with additional flour if dough is too sticky.
- For each dumpling: using floured hands, roll ½ Tablespoon dough into a small finger shape about 2-inches long. Place on working board. Prepare the remaining finger dumplings.

- 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.
- Remove from water with slotted spoon, pour melted butter over dumplings, garnish with minced chives and sprinkle with toasted bread crumbs. Serve warm.
Serves: 4

Recipe from: Grandpa Charles Sabath

Cook's Note: For a lighter dumpling, add about 1/4 teaspoon baking powder with the dry ingredients. This was not part of the original recipe.

About the Recipe: This was always a favorite recipe for the whole family. The dumplings are made with mashed potatoes and a little cream of wheat for additional texture. Make them ahead of time or freeze them. Then all you need to do is boil them for a few minutes. Serve the dumplings tossed with melted butter, minced green onions, and sprinkled with toasted bread crumbs.