

SEMMELKNÖDEL
MAKES 24 DUMPLINGS



Ingredients:

3 lbs stale white bread, roughly chopped

2 to 4 cups milk

1 stick butter

1 med onion, finely diced

½ cup Italian parsley, finely chopped

2 eggs, lightly beaten

Preparation:

Place the bread in a large bowl with 2 cups milk and soak for 10 minutes. Add more milk if necessary.

Melt 3 tbsp butter in a frying pan over medium heat. Add onion and cook for 3 minutes or until starting to change color.

Transfer to a bowl and stir in breadcrumbs and parsley.

Stir in egg and season with salt and pepper. Cover and let sit for 20 minutes.

Mash the soaked bread to form a thick dough.

Bring a large saucepan of salted water to a boil.

Using wetted hands, shape mixture into 24 balls (about golf ball size) and gently drop into boiling water. Cook for 6-10 minutes or until balls rise to the surface and are cooked through. Using a slotted spoon, remove from water and transfer to a bowl with some melted butter.

Toss to combine and serve immediately along with the meat.