

Kluski kartoflane Potato Dumplings

5 cups mashed boiled potatoes
3 cups flour
3 large eggs
1 tsp salt
1 cup bread crumbs
½ cup butter, melted

Combine the potatoes with the flour and the egg. Season with salt. Form long thin rolls on a floured board. Cut each roll into small dumplings.

Cook in a large kettle in boiling water for 5 minutes. Remove with a colander spoon onto a warmed serving platter.

Add the bread crumbs to the butter, heat for a few minutes, stirring till golden. Pour over the dumplings.

Serve with the cabbage rolls and beets.

Serves 10