



Drop Dumplings

Eastern European, Sides

Prep Time: 5 minutes **Cook Time:** 15 minutes **Total Time:** 20 minutes **Difficulty:** Easy **Servings:** 4-6

INGREDIENTS

- 2 cups of all-purpose flour
- 2 large eggs
- 1/8 teaspoon of ground pepper
- 1/4 teaspoon of coarse, kosher salt
- 1/2 cup of warm water
- 2 tablespoons of butter (for sautéing)

DIRECTIONS

Mix flour, eggs, pepper, salt, and warm water to make a dough ball using a fork. The dough can be slightly sticky. Add additional water and/or flour as needed to form the ball. Then, bring a medium saucepan of salted water to a boil. Using a spoon, form dumplings about the size of a gnocchi and drop into the boiling water. The dumplings do not have to be uniform.

While the dumplings are cooking, bring a large pan to medium heat and melt the butter. Once all of the dumplings are floating, which takes about 5 minutes, place them in the pan using a slotted spoon and sauté them until the dumplings are very light brown, which is 5 minutes. Once browned, remove and serve or add to your dish.

NOTES

Equipment:

- 1 x large, deep pan + lid
- 1 x large standard pan
- 1 x medium saucepan
- 1 x medium mixing bowl
- Measuring cups and spoons
- 1 x spoon
- 1 x fork
- 1 x slotted spoon
- 1 x large chef's knife