

Butterball Dumpling Soup

(Schwammklößchensuppe)

The butter acts as a shortening to make an extremely smooth and tender dumpling as well as giving it a lot of flavor.



Ingredients:

- 1 / 2 cup or 1 stick butter softened
- 1 / 2 teaspoon salt
- 1/8 teaspoon of each nutmeg and white pepper
- 2 eggs (Save the egg shells for the soup stock)
- 1 / 2 Cup All purpose flour



1. Beat butter with salt, pepper and nutmeg. Add eggs and flour and keep beating another 2-3 minutes. You can see the dough make ribbons on the side of the bowl. This shows the dough will have developed some structure to it. Let's let the dough set and make the soup now.



Quick Rich Chicken Broth Soup

2. I make a quick chicken broth for the soup for the dumplings. I do double duty here. I simmer two chicken breasts for about 15 minutes. I will use the chicken breasts for our sandwiches next week or shred them for a salad. The egg shells for some reason make the stock very clear. You can omit them if you want

Ingredients:

- 1 quart water
- 2 4- 6 ounce boneless chicken breasts
- 1 tablespoon dried onion flakes
- 1 teaspoon black peppercorns
- 3 bay leaves
- 2 egg shells
- 1 teaspoon sea salt

Simmer all the ingredients for 15 to 20 minutes.

For Garnish

- 2 tablespoon chopped chives or green onions



3. Strain the stock through cheesecloth. You can use a dish towel also.



The Broth you see is very clear.



It even has a sparkly quality to it. Now add the salt and your ready to cook the dumplings



4. Drop the dumpling dough by taking a spoon, and dip it in a cup of water, then take a small lump, and then take another spoon dip in water and scrape it off into the hot soup.

Dipping the spoons in water helps to keep the dough from sticking to the spoons.

Do not boil the dumplings just let them steam for about 10 minutes. Remove one to see if it is firm.



Here you can see the dumplings have cooked and are ready to serve.



5. Serve 4 or 5 in a bowl of soup and garnish with chives or green onions Here is a close up of the dumpling
Garnish with chopped chives or green onions.