

# Potato Dumplings

## For Beer Braised Beef

(Kartoffelklöß)



### Ingredients:

6 medium potatoes, peeled, boiled, and cooled. You can also bake them or microwave them.

1/2 Cup flour

1 and 1 / 2 Tsp. Salt

2 eggs



Take the cooked potatoes, cut them open and put them on a baking sheet.

I bake these potatoes in a low ( 325 degree) oven for 30 minutes. This step dries out the potatoes. I don't want a mushy potato for my dumplings. Sometimes this is why they don't hold together.



Grate the potato or put through a ricer into the mixing bowl. Add the eggs, flour, and salt. Mix well together.



Here is the dough. I kneaded it enough to where it holds nicely together.



Take a bit of dough and make about a 1 inch ball.



Add the balls to boiling water with a teaspoon of salt in it. Cook for about 10 minutes till they float. Remove with a slotted spoon. Cut one to see if it is cooked all the way through.



When the dumplings are cooked I add them to the Beer Braised Beef. simmer for a few minutes to let them pick up flavor.



I served 3 dumplings per person with the Beer Braised Beef.