

Parsley Potato Dumplings

Serves 6

6 med. potatoes, peeled and coarsely grated

4 Slices white bread, crust removed

1 c cold water or milk

1/2 tsp.salt

1 med.onion, peeled and coarsely grated

2 tbs.fresh minced, parsley

2 eggs beaten 'til frothy

1/4 c all-purpose flour

2 qt boiling, salted water

Press grated potatoes between paper towels to remove as much water as possible. Soak bread in water for a minute or two; squeeze out water and mix bread with the salt, onion, parsley, potato, and eggs. Shape into balls about 1 1/2 inches in diameter and roll each in flour. Lower balls into the boiling water, cover, and boil for 12 minutes. Serves 6. Serve with: any game stew, ragout, or pot roast.