

Semmelknoedel (Bread Dumplings)

Heather E. Chapman, e-mail message to Michael Miller

This is how our ancestors made use of their stale bread.

10 kaiser rolls or 2 loaves of Italian bread (maybe from the day before)

bread crumbs

2 cups milk

1 onion, cut into small cubes

3 or 4 eggs

parsley

salt & pepper

Cut the rolls (or the bread) into thin slices and put them into a bowl. Boil the milk and pour the hot milk over the bread. Let it soak for 1/2 hour. In the meantime, sautee the onion in butter. Add the onion and the eggs to the bread and knead it with your hands until it is smooth and sticky. Add spices and the parsley.

Bring water with some salt in a large pot to a boil. Form a test dumpling, about as big as a small orange, and put into the water. If the dumpling dough is too moist the dumpling falls apart, add bread crumbs to the dough. Make dumplings from the dough and boil them at low heat for about 20 min.

The dumplings are a typical Bavarian side dish and taste very good with any dish which comes with a gravy. If you have leftover dumplings, heat them up in the microwave or fry them in a pan and eat them with sour cream.