

## **Knoepfla Soup**

Arlene Isaak, submitted to *Bismarck Tribune*, November 12, 2003.

4 cups water  
2 cups (1 15 1/2-ounce can) chicken broth  
1 large onion  
1 stalk celery, diced  
2 cups diced potatoes  
1 cup diced cooked chicken  
2 bay leaves  
2 chicken bouillon cubes  
1 teaspoon salt  
1/2 teaspoon pepper  
1/2 teaspoon garlic powder  
1 cup cream  
1 1/4 pounds knoepfla

\* To water and broth, add onion, potatoes, chicken, bouillon cubes and spices. Boil until potatoes are done, about 12-15 minutes. Add cream and knoepfla. Simmer 30-40 minutes. (Knoepfla dough can be purchased frozen; it is a type of German dumpling. I like to use a spaetzle dough, which is more like noodles.)