

## German Dumplings.

DEAR FORUM: I am sure this is the recipe for dumplings made with mashed potato which a reader was very anxious to get.

### KARTOFFELKLOESSE (POTATO DUMPLINGS):

2 cupfuls mashed cooked potatoes (left-over potatoes may be used)

1 tablespoonful butter

1 tablespoonful finely minced onion

1 egg

$\frac{3}{4}$  cupful sifted flour (all-purpose)

$1\frac{1}{2}$  teaspoonfuls salt

$\frac{1}{8}$  teaspoonful pepper

1 cupful  $\frac{1}{4}$ -inch cubes of bread, fried in butter or bacon fat.

To hot mashed potatoes add butter, then cool. Add onion and egg, and mix thoroughly with a fork. Sift in flour, salt and pepper and blend well. Make into twelve balls the size of an egg, forming each around four or five cubes of bread. Cook in gently boiling water for seven minutes. Lift dumplings and place them around Sauerbraten on a large platter, sprinkling the dumplings with fine bread crumbs which have been browned in a frying pan with a small amount of butter.

MINA.

Bates avenue.