

Cracker Barrel Dumplings

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EASY TO MAKE Cracker Barrel dumplings:

2 cups flour
2 teaspoons baking powder
1/2 teaspoon salt
1 cup whole milk
4 tablespoons vegetable oil

SIMPLE Cracker Barrel cooking liquid:

8 cups water
3 chicken bouillon cubes
(or you can just use chicken broth)

CREAMY EASY TO MAKE Cracker Barrel dumpling SAUCE:

3 tablespoons butter
4 tablespoons flour
1/4 teaspoon salt
1 cup whole milk
2 chicken bouillon cubes,- crumbled
1/2 teaspoon sugar
1/2 to 3/4 cup dumpling cooking liquid (after dumplings have been cooked)
season with black pepper to taste

Mix the dumpling ingredients, blend them well and turn out on to a floured surface. Knead 4 or five times and divide dough into two parts. Roll out one piece of dough to 1/8-inch thick and cut into 1- x 1 1/2-inch strips. Place into a large pot that has 8 cups of boiling water and 3 chicken bouillon cubes that have been dissolved. Cook one-half of dumplings until just about done (they rise to the top) and strain and set aside. Next finish the other half of the dumplings in the same way. While cooking the dumplings you can prepare the sauce.

Dumpling Sauce: Place butter in medium sauce pan and melt, add salt and flour, stir until thick. Mix sugar with milk, and add to flour mixture a little at a time and stir constantly with a whisk until thick and smooth. Add 1/2 cup or so of cooking liquid to thin out sauce a bit. Remove from heat.