

Dumplings with grated potatoes

Ingredients

- 2 kg of raw potatoes
- 1 kg of boiled potatoes
- 5 tablespoons of potato flour
- 5 tablespoons of normal flour
- 3 onions
- 10 dag of pork fat
- 10 dag of bacon
- 1 kg of sauerkraut
- salt and pepper to taste



The method of mass preparation

Grate the 2 kg of potatoes, squeeze through a gauze, add the boiled potatoes as well as the flour, salt and pepper, then mix everything together.

Method of preparation of filling

Cut the bacon and pork fat into cubes, fry, add chopped onions and fry for a while. Boil the cabbage, squeeze, cut finely, season with salt and pepper, add the fried bacon with fat and onions (leave some fat to coat the dumplings).

Method of preparation

Form small pancakes with the prepared mass and on the centre of each of them place some of the filling and stick together, forming into an oval shape. Boil the dumplings in salt water, stir gently, after the dumplings begin to float on the water, boil for about 5 minutes more. Remove from the water with a colander, add the fat. The given portion produces approximately 10-12 pieces, depending on the size of the dumplings made.

Zahoczewie Country Housewives Circle