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11/2/96

Bohemian Dumplings (Smikere)

Put large pot to boil. Add salt to water
use large enough pot since dumplings get large.

Ingredients

4 or more cups flour
1 slice bread
1 egg per cup of flour
milk as required
salt.

} increase as required
to double for big meal

set ingredients out to room temp

Toast bread then cut into small cubes
discard crumbs.

Use wooden bowl & spoon to mix.

Sift flour & salt into bowl.

Make depression in flour & add eggs.

Stir eggs ^{by hand} to add air.

Gradually mix in flour ^{with spoon}, adding milk.

until a putty like dough is obtained.

Beat dough with spoon to add more air into dough.

Lastly add bread and beat in.

more

Dough must be rather stiff or it cannot be handled into pot.

Be sure water is boiling rapidly.

Use wooden spoon.

Form dough in bowl with spoon and put into water. Let water move dough from spoon.

Let dumplings boil for about 5 min then check to be sure none are stuck to bottom of pot.

Boil vigorously, covered, for about 30 min.

Occasionally push expanded dumplings down in water.

Take dumplings out of water & slice immediately.