

Potato Dumplings with Bacon and Onions

"These delicious potato dumplings have become a family tradition. Served with beef or pork roast, they are delicious with or without gravy. They are a little time-consuming but well worth the wait."



PREP TIME **30 Min**
COOK TIME **40 Min**
READY IN **1 Hr 10 Min**

SERVINGS & SCALING

Original recipe yield: 6 servings

INGREDIENTS

- 2 large potatoes, peeled and chopped
- 2 large eggs
- Flour
- 1/4 pound bacon, chopped
- 1/2 large onion, chopped

DIRECTIONS

1. Bring a large pot of lightly salted water to boil.
2. Place potatoes in food processor, and pulse until finely chopped. Add eggs, and pulse a few times to combine. Pour mixture into a large bowl. Mix in enough flour to make a very thick dough.
3. Place dough by spoonfuls into boiling water. Boil until done, about 20 minutes (depending on size). Drain, and set dumplings aside.
4. Place chopped bacon and onion in a skillet over medium heat. Cook a few minutes until bacon releases fat. Place hot dumplings into pan; cook until bacon is crisp and onions and dumplings are browned.