



THE BIG POND

A US-GERMAN
LISTENING SERIES

Recipe for Semmelknödel (Bread Dumplings)

Ingredients (4 Servings)

10 stale bread rolls (or 1 loaf French bread) cut into cubes
1 cup milk
1 onion, finely chopped
100 gr. chopped bacon (optional, leave out in a vegetarian version)
3 - 4 eggs (depending on size)
1 tablespoon chopped fresh parsley
½ tablespoon salt
1 pinch ground black pepper
1 pinch of freshly grated nutmeg
Dry bread crumbs (optional)

Directions

1. Place the bread cubes into a large bowl. Gently heat the milk until it is lukewarm, then sprinkle it over the bread cubes. Be careful not to drown the bread. Let soak for about one hour.
2. Meanwhile, fry the bacon in a skillet over medium heat. When it has lost its fat add the onion, cook and stir until tender. Stir in the parsley, and remove from the heat.
3. Mix the soaked bread with the 3 - 4 eggs. Be careful that the dough does not become too wet.
4. Mix the bacon with the bread and add salt, pepper and nutmeg. Use your hands, squeezing the dough through your fingers until it is smooth and sticky.
5. Bring a large pot of lightly salted water to a boil. The water should at least cover half the pot. Form dumplings between wet hands. When the water is boiling, gently drop one test dumpling into the water. If it falls apart, the dough is too wet. In this case, stir some bread crumbs into the rest of the dumpling batter.
6. Reduce the heat from boiling to simmering and carefully drop in the rest of the dumplings.
7. Simmer dumplings for 20 minutes until they float to the surface. Then remove and serve on a large serving plate or in a bowl.
8. Enjoy!