

Bavarian Bread Dumplings

- 1 cup milk
- 1/2 cup cultured buttermilk
- 12 ounces crusty rolls and bread, cut and torn into small pieces
- 1 tablespoon butter
- 4 slices bacon, diced
- 1 onion, diced
- 1 teaspoon kosher salt + more
- 1 teaspoon white sugar
- 1/2 teaspoon black pepper, ground
- 1/2 teaspoon paprika, ground
- 1/4 teaspoon nutmeg, ground
- 1/2 ounce parsley leaves, minced
- 3 eggs

Combine milk and buttermilk in a saucepan over a medium heat, and let warm.

Combine the bread with the warm milk, and leave aside.

Melt the butter in a separate pan, over a medium-high heat. After the butter is melted add the bacon and start to cook it. Once the bacon starts to turn translucent, add the onion.

Put up a big pot of salted water.

Turning back to the onion and bacon, add the salt, sugar, paprika, black pepper and nutmeg. Keep stirring and cooking.

Once the bacon is thoroughly cooked and the onion is starting to brown, add the parsley. Keep stirring.

Remove the bacon-onion mixture from the heat. In a bowl, combine the bacon-onion mixture with the bread-milk mixture and the eggs.

Stir and knead the dough in the bowl. Shape the dough into 8 dumplings, each with a diameter of about three inches.

By now the pot of salted water should be boiling. Add the dumplings to the boiling water and allow to cook for twenty minutes. Remove the dumplings, pat dry, and put them on a plate.

Serves: 3-4 (8 dumplings). Serve immediately with [gravy](#) ^[1] over the dumplings.

Preparation time: 45 minutes

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Links:

[1] <http://kitchen.unseelie.org/./101>