

Potato Dumplings for Beer Braised Beef (Kartoffelklöß)

The dumplings are basic potato dumplings that are pretty much just "potato". This is a very "solid" dumpling, the way my grandmother use to make them but you can choose any style dumpling that you want.

[Here are some other dumpling recipes](#)

Ingredients:

6 medium potatoes, peeled, boiled, and cooled. You can also bake them or microwave them.

1/2 Cup flour

1 and 1 /2 Tsp. Salt

2 eggs



[printer friendly](#)

Directions:



Take the cooked potatoes, cut them open and put them on a baking sheet. I bake these potatoes in a low (325 degree) oven for 30 minutes. This step dries out the potatoe. I don't want a mushy potato for my dumplings.

Sometimes this
is why they don't hold together.



Here is the lightly dried out potato.



Grate the potato or put through a ricer into the mixing bowl. Add the eggs, flour, and salt. Mix well together.



Here is the dough. I kneaded it enough to where it holds nicely together.



I take a bit of dough and make about a 1 inch ball.



Add the balls to boiling water with a teaspoon of salt in it. Cook for about 10 minutes till they float. Remove with a slotted spoon. Cut one to see if it is cooked all the way through.



When the dumplings are cooked I add them to the Beer Braised Beef. Simmer for a few minutes to let them pick up flavor.



I served 3 dumplings per person with the Beer Braised Beef.

