NEVER FAIL DUMPLINGS

By Gertrude Russell Rowlee

Contributed by Clyo Russell Dickson

THERON

2 cups sifted flour

4 level teaspoons baking powder

1 egg

½ teaspoon salt

METHOD:

Sift flour, salt and baking powder together.

Break egg in measuring cup and beat lightly.

Then fill the rest of the measuring cup with milk.

Add this to dry ingredients, beat a little.

Let this batter sit and rise for 5 minutes.

Drop by spoonfuls on top of boiling stew or chicken, leaving the meat in the kettle.

Cover tightly and boil for 20 minutes.

Gertrude Russell Rowlee was Clyo Russell Dickson’s mother and wife of Theron Russell