



My German nana taught me this and it's stayed with us since!

## Description

## Ingredients

Ingredient Quantity

Green cabbage, chopped 1 medium head

Butter 2 tablespoons

Onion, finely chopped 1

Salt and pepper To taste

All-purpose flour 1 cup

Salt 1/2 teaspoon

Milk 1/2 cup

Eggs 2

Chopped fresh parsley For garnish (optional)

default watermark

## Preparation

Melt butter in a large pot over medium heat. Sauté onion until soft and translucent.

Add chopped cabbage, season with salt and pepper. Cook until cabbage is tender, about 20 minutes.

Whisk flour and salt in a medium bowl. Beat eggs and milk in a separate bowl. Gradually add wet mixture to dry ingredients, stirring until a thick batter forms.

Bring a pot of salted water to a gentle boil. Drop small portions of dumpling batter into boiling water using two spoons. Cook until dumplings rise to the surface and are cooked through, about 3-5 minutes.

Remove with a slotted spoon and set aside.

Fold cooked dumplings into tender cabbage.

Garnish with chopped parsley if desired. Serve warm.

## Category

1. Granda Recipes

## Date

22/12/2024

**default watermark**