



Ingredients:

2-3 lbs potatoes

teaspoon salt

potato starch (read recipe)

Instructions:

Set a large pot of salted water on to boil. Cook 2 – 3 lbs peeled potatoes in salted water to

cover until tender. Drain well and mash thoroughly until smooth and lump-free. Even out top of mashed potatoes in pot, and remove $\frac{1}{4}$ of them and set aside. Fill the empty space with an equal amount of potato flour level with the neighboring potatoes. Return to set-aside potatoes, sprinkle with 1 teaspoon salt and work ingredients into a uniform dough. Tear off pieces of dough and between palms dusted with potato flour roll snowball-fashion into plum-sized balls. Flatten slightly and with thumb make a depression at the center of each dumpling. When all are made, transfer to boiling water. When they float up, cook another 2-3 min. Drain in colander and place on serving platter indented-side up. The indentation will catch the “goodies” – the skwarki (fried bacon or fatback nuggets) and/or fried onions and their drippings. Also good with stew, goulash and gravies of various kinds !