

## Herbed Dumplings

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Rated: ★★★★★

Prep Time: 5  
Minutes

Ready In: 20  
Minutes

Submitted By:  
RONNASTEFAN

Cook Time: 15  
Minutes

Servings: 6

"Savory dumplings for beef or chicken stew."

### INGREDIENTS:

1 1/2 cups all-purpose flour	1 teaspoon dried parsley
1 teaspoon salt	1 teaspoon dried oregano
1 teaspoon baking soda	3 tablespoons butter
2 teaspoons baking powder	3/4 cup milk
1 teaspoon dried thyme	

### DIRECTIONS:

1. In a bowl, mix the flour, salt, baking soda, baking powder, thyme, parsley, and oregano. Cut in butter until the mixture resembles coarse crumbs. Gradually add milk, using just enough to form a thick batter.
2. Drop by rounded tablespoons into your simmering soup or stew, cover, and allow to cook 15 minutes.

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**Save  
Time on  
Dinner**

*Makes planning  
easy.*

*-- Angela Sackett*



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