

Grandma Anderson's Danish Dumplings

Danish Dumplings float in chicken soup like clouds. Unlike biscuit-style dumplings these are butter-and-egg-rich with a texture that is dense, yet a bit spongy. My grandma Anderson was particular about her chicken soup, simmering on low for hours so the flavors would meld, and never boiling. That makes the broth murky, which is the same reason she cooked potatoes separately. This dumpling dish is the most enduring, beloved meal in our family. Grandma Mary Smith Anderson made this for us every time we visited for Sunday dinner, and we would have been crestfallen if she changed it up. She taught me (Rhonda Anderson Lauritzen) how to make it when I was about 10.

1 C salted butter
2 C Milk
Pinch of Nutmeg
1/2 tsp salt
2 C Flour
8 Eggs

Melt butter in a big pan. Add milk, nutmeg and salt. Once mixed, add the flour all at once. Stir vigorously to eliminate lumps and keep mixing until it forms a ball that does not separate. Don't overmix. Transfer the dough to a bowl to cool it faster, and add one egg at a time, using your hands to mix and get a smooth, sticky texture.

Put some hot broth in a mug for rinsing your spoon after each dumpling. With a metal spoon, scoop dumplings into oblong egg-shapes then gently release each one into your simmering soup. The dumplings are done when they rise to the top. It's a good idea to cook one first and make sure the texture is right before adding the whole batch. Enjoy with family!

