

Green bean dumpling soup

2-3 peeled potatoes, cut into bite size pieces
1 onion, chopped fine
2 cans French style green beans
Plenty of salt
Quart heavy whipping cream

Dumplings:

Flour
2-3 eggs (depending on how many dumplings you want)
Salt
Milk

Drain one of the two cans of green beans, and add to a pot with the potatoes and onion. Add enough water to just cover the ingredients. Add plenty of salt (to taste) and let boil.

Mix ingredients for dumplings. This is a sticky dough. After they are mixed to your desired consistency, test a potato by breaking it with a fork. If they are cooked enough, start dropping spoonful's of dumpling dough into the boiling water. Once all dumplings are in and boiling, they will start to float when they are cooked. Test one dumpling by removing it from the pot and breaking it in half. The inside should not be doughy. Next, add the quart of cream. Let all ingredients heat, then serve.