

Dumplings with Bacon

Ingredients

- 3 eggs
- 1 1/2 cup curds or Greek yogurt
- 1/2 cup heavy cream
- 1/2 cup milk
- 4 cups flour
- coarse salt
- 8 oz bacon, diced

Directions

In a small bowl, beat the egg, curd, cream and milk together.

Put the flour in a large bowl and make a well in the center. Pour the curds mixture into the well. Stir, gradually incorporating the flour.

Bring a large pot of salted water to boil. Scoop a ball of batter, approximate the size of two-tablespoons, and dip it into the water, pushing with a spoon to remove from the scoop. Repeat making sure to not overcrowd the pot. Once the dumpling are floating, remove. Repeat until all the batter is used.

Fry the diced bacon on a sauté pan. Once the bacon is crispy, add the dumplings and roll on the bits.