



Drop Dumplings

Ingredients:

2 cups self-rising flour
1/4 cup shortening
or use a biscuit mix, Recipe #112
broth from a cooked roast

Instructions:

Cut the shortening into the flour using a blending fork or pastry blender until the pieces are pea sized. Add enough roast broth to create a thick, sticky dough. The dough should be thick enough to drop from a spoon, like spoon biscuit dough.



Tammy's tip: thicken the pot roasts broth before adding dumplings, as you can't stir the pot afterward.

Push the roast and vegetables to the side of the pot, then drop each dumpling by heaping tablespoon into the broth with the roast. Cover with a lid and cook the dumplings (lid on) for at least 15 minutes. Spoon broth over the dumplings to coat them well before serving.