

Crackling Dumplings, Gruibenknoedel

1 Cup Cracklings
2 Large Eggs
2 Tbsp All-purpose Flour
4.5 oz. Bread Crumbs
1 Tbsp Fresh Parsley
1 Tbsp Fresh Chives
¼ tsp Black Pepper

Mix cracklings, eggs, seasonings, and greens. Add flour and bread crumbs. Let dough rest for 10 to 15 minutes. Drop dough by tablespoonful into boiling water or broth cover and cook 10 minutes.