

Dumplings

MAKES 6-8



Ingredients

- 100g self raising Flour
- 50g vegetable suet
- Pinch salt
- Water

Directions

- Combine dry ingredients. Add enough water to bind.
- Divide mixture into 6-8 balls. Place on top of a bubbling stew and cover for 20mins before serving.

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Variations:
Herby dumplings: Add your choice of dried herbs.
Bacon dumplings: Add little pieces of crispy fried bacon to the dry ingredients.

Lactose & Galactose Free Recipe