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## German Bread Dumplings ~ Bavarian

### Ingredients:

- 10 -12 slices stale bread (about 8 rolls)
- 1½ cups milk, lukewarm
- 1 tsp salt
- 3 slices bacon, chopped
- 1 small onion, chopped
- 1 Tbsp fresh parsley, chopped
- 2 eggs
- breadcrumbs as needed

### Instructions:

1. Cut bread or rolls, with crusts, into small pieces and put in bowl.
2. Add milk and salt. Let soak for about 1 hour.
3. Pour off excess milk.
4. Fry bacon and onion until bacon is crisp and onion is translucent. Add parsley.
5. Add bacon mixture to bread mixture. Stir.
6. Add eggs and mix in thoroughly.
7. If mixture is too soft to form into dumplings, add breadcrumbs - just a tablespoon at a time - until mixture can be formed into dumplings using moistened hands or two wet tablespoons.
8. Form a test dumpling and drop into boiling salted water and simmer. If it still holds together after 10 minutes, continue making the rest of the dumplings.
9. The dumplings need to simmer about 20 minutes.