

Check out www.justlikeoma.com for more German recipes



Two Liver Dumplings Soups

1. Oma's Liver Dumplings Soup

Ingredients:

- ½ lb calves liver
- 2 Tbsp butter
- 1 small onion
- 2 Tbsp chopped fresh parsley
- ¼ tsp marjoram
- ¼ tsp salt
- freshly ground pepper
- 1 cup bread crumbs
- 2 eggs
- 4 cups beef broth (well seasoned)

Instructions:

1. Using a food processor, combine the liver, butter, onion, parsley, and seasonings and process until smooth.
2. Add the breadcrumbs and eggs and process until well mixed.
3. Form dumplings, adding a bit more bread crumbs (or flour) if needed, for dumplings to hold together. Form into dumplings.
4. Bring broth to boil. Add dumplings and reduce heat to a simmer. Dumplings will float to the top when they are done, about 20 minutes.
5. Serve soup, garnished with parsley.
6. 4 servings.

2. Dino's Leberknödel Suppe

Dino Schmidt shared his recipe on our Facebook page. He's in Germany and can buy his Leberknödel already prepared. Here's his posting and my English translation follows.

<http://www.quick-german-recipes.com/liver-dumplings.pages.html>

Check out www.justlikeoma.com for more German recipes

Rezept:

1. Die Leberknödel kaufe ich schon fertig.
2. Ich laße die Knödel sehr lange ziehen, erst aufkochen lassen, dann bis zu 3 Stunden köcheln, simmern oder ziehen lassen.
3. Ich würze mit etwas Brühe, Muskatnuß, Petersielie (den brate ich etwas in Butter an).
4. Auch noch hinzu Suppengrün, Kartoffeln, Zwiebel.

Recipe:

1. Use purchased liver dumplings.
2. Simmer on low (very low), for about 3 hours, the dumplings. (Ziehen is like a tea bag sitting in hot water, stewing)
3. Season with broth and nutmeg. Fry some parsley in butter and add to soup.
4. Add Suppengrün (soup greens), potatoes and onion.
5. Suppengrün: Is purchased in Germany as a bundle and usually has a leek, a carrot, and some celery root. Parsley, turnips, and onions are sometimes included.