

Tim Farmer's Country Kitchen

RHUBARB DUMPLINGS

4 cups Rhubarb
4 cups water
1 cup sugar

Cut rhubarb into 1-inch pieces and boil in water with sugar until tender.

2 cups flour
1 teaspoon salt
½ cup cold shortening
2 tablespoons cold butter
4 tablespoons cold water



For dough, mix together ingredients until combined and form into a ball. Roll out flat and very thin. Cut 1-inch strips for dumplings and drop one at a time in the rhubarb and water. Do not stir! Once dough is cooked through, remove from heat and serve.

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