

# TIM FARMER'S COUNTRY KITCHEN

## POTATO DUMPLINGS

*3 large potatoes*

*2 eggs*

*3 tablespoons melted butter*

*1/3 cup heavy whipping cream*

*3 cups flour + more as needed*

Boil and peel three large potatoes. Mash them up until fine. In separate bowl, whisk together egg, butter and whipping cream. Add to potatoes and mix well. Slowly add in flour until dough forms. Knead until smooth. Roll out in more flour into long skinny loaf. Boil water and add dough to water. Roll around a few times to make sure it doesn't stick to the bottom. Reduce to simmer and cook 35 minutes. Remove and let cool, then slice into 1/2-1 inch thick slices.

