

## POTATO DUMPLING STEW



\* $\frac{1}{4}$  cup margarine  
1 large onion  
3 cloves garlic  
4 cups gluten-free chicken broth  
2 cups water  
6 large potatoes, cut in  $\frac{1}{2}$ " cubes

3 eggs  
 $\frac{1}{2}$  tsp salt  
 $\frac{1}{4}$  tsp pepper  
1 cup gluten-free flour mix  
2 cups milk  
4 oz. Shredded cheese

### Soup

Heat margarine in large saucepan over medium heat. Chop onions, garlic and celery. Cook in margarine until onions are clear. Add chicken broth and water. Bring to boil. Add potatoes and cook about 10 to 15 minutes until potatoes are tender.

### Dumplings

Crack eggs into a bowl. Add salt and pepper and stir. Slowly add flour until you have a yellow sticky dough. If dough is dry, add some water until it is sticky.

Drop the dough by spoonfuls into the boiling soup. The dough will expand and lighten in color. It only takes a few minutes for them to cook.

After the dumplings have cooked, reduce heat to low. Add milk and simmer for 10 minutes, stirring occasionally. Garnish with cheese and serve.

Serves 10

*\*Read label for hidden ingredients*