

Knoephla Soup

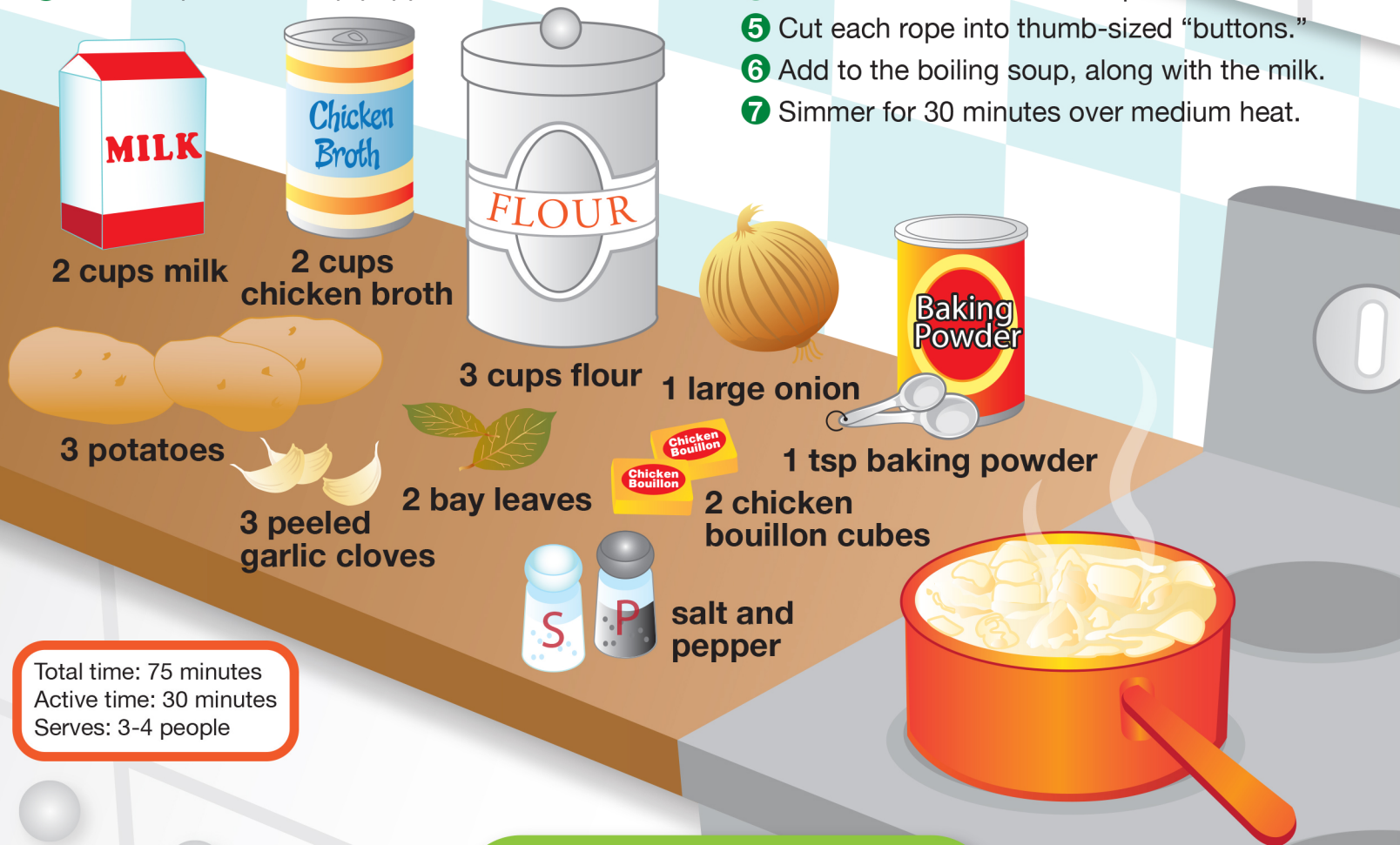
Instructions

Soup

- 1 Dice the onion and potatoes.
- 2 Transfer to a large soup pot with 4 cups of water.
- 3 Add broth, bay leaves, garlic and bouillon cubes.
- 4 Add ¼ tsp salt & ½ tsp pepper. Boil for 15 minutes.

Knoephla Buttons

- 1 Combine flour, baking powder and ¾ tsp salt.
- 2 Add ¾ cup water.
- 3 Knead the dough until it's stiff.
- 4 Roll into 4 half-inch-thick ropes.
- 5 Cut each rope into thumb-sized "buttons."
- 6 Add to the boiling soup, along with the milk.
- 7 Simmer for 30 minutes over medium heat.



Total time: 75 minutes
Active time: 30 minutes
Serves: 3-4 people



Knoephla is a soup full of small flour dumplings called buttons. It's fun to make. German settlers brought this recipe to ND in the 1900s to make on cold winter days. How many knoephla buttons are in your soup bowl?