



Noreen's Kitchen

Cornbread Dumplings

Ingredients

1 cup all purpose flour	2 tablespoons granulated sugar
1 cup corn meal	1 cup buttermilk
1 tablespoon baking powder	1 stick cold butter, cut in cubes
1 teaspoon baking soda	

Step by Step Instructions

****NOTE**** This recipe is intended to be prepared on top of a simmering chili, stew or soup. This is the perfect way to revamp your leftovers!

Combine dry ingredients in a bowl.

Cut butter into the dry mixture using a pastry cutter or two knives until the mixture resembles coarse crumbs.

Pour buttermilk into the dry mixture and stir to combine. When the dough comes together thoroughly like a wet or drop biscuit dough it is perfect.

Scoop or spoon dumpling dough by approximate tablespoons on top of a simmering soup, stew or chili. Place a lid over the pot and turn the heat to low. Keeping at a constant simmer, cook dumplings for 20 to 25 minutes or until the tops are dry and when pierced with a knife it comes out clean.

Enjoy!