

Old-Fashioned Southern Dumplings with 3 Simple Ingredients

How to Make Southern Dumplings



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15 min

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INGREDIENTS

For the Dumplings:
2 cups self-rising flour
... cup shortening or lard
 $\frac{3}{4}$ cup boiling water

DIRECTIONS

1. Light, Tender, and Perfect for Stews and Sunday Suppers: There's just something soul-soothing about a bowl of steaming hot Southern dumplings. Whether you drop them into chicken broth or pair them with a slow-simmered stew, these soft, fluffy clouds of dough are a Southern classic that never goes out of style.
2. This recipe uses three simple ingredients-self-rising flour, shortening (or lard), and boiling water-to create the perfect dumpling dough. No fancy tools or long lists of ingredients. Just down-home, old-fashioned flavor.

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