

German Cabbage and Dumplings: A Hearty, Traditional Comfort Dish

German Cabbage and Dumplings



TIME
10 min

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INGREDIENTS

For the Cabbage Mixture:

- 1 medium head green cabbage, chopped
- 4 tablespoons butter
- 1 small onion, diced
- 2 cloves garlic, minced
- $\frac{1}{8}$ teaspoon salt
- $\frac{1}{8}$ teaspoon black pepper
- $\frac{1}{8}$ teaspoon paprika (optional, for extra flavor)
- 1 teaspoon caraway seeds (optional, for an authentic German taste)
- 1 $\frac{1}{2}$ cups chicken or vegetable broth

For the Dumplings:

- 1 $\frac{1}{2}$ cups all-purpose flour
- 1 teaspoon baking powder
- 2 tablespoons butter, melted
- $\frac{1}{4}$ cup milk (or more if needed)

How to Make German Cabbage and Dumplings:

1. Cook the Cabbage:
2. Simmer with Broth:
3. Prepare the Dumpling Dough:
4. Drop the Dumplings into the Cabbage:
5. Serve and Enjoy:

My Best Tips for the Perfect Cabbage and Dumplings:

Use fresh cabbage - It cooks down beautifully and absorbs all the flavors.

Don't overmix the dumpling dough - A light mix

keeps them fluffy.

Cover while cooking the dumplings - This traps the steam and ensures they cook through.

Want extra flavor? - Add crumbled bacon or smoked sausage to the cabbage.

What to Serve with German Cabbage and Dumplings:

Grilled or smoked sausages - A classic German pairing.

Roasted pork or bratwurst - Complements the savory cabbage.

A dollop of sour cream or mustard - Adds tanginess.

Warm rye bread - Perfect for soaking up the juices.

FAQs:

DIRECTIONS

1. **Cook the Cabbage:** In a large skillet or Dutch oven, melt the butter over medium heat. Add the diced onion and cook for 3-4 minutes until soft. Stir in the garlic, chopped cabbage, salt, pepper, paprika, and caraway seeds.
2. **Simmer with Broth:** Pour in the chicken or vegetable broth, stir, and cover. Let it simmer over medium-low heat for 10-15 minutes, stirring occasionally, until the cabbage is tender.
3. **Prepare the Dumpling Dough:** In a mixing bowl, whisk together the flour, salt, and baking powder. Stir in the melted butter and milk until a soft, slightly sticky dough forms. If it's too dry, add a little more milk.
4. **Drop the Dumplings into the Cabbage:** Using a spoon, drop small dollops of dumpling dough on top of the simmering cabbage mixture. Cover and let cook for 10-12 minutes, or until the dumplings are fluffy and fully cooked through.
5. **Serve and Enjoy:** Once the dumplings are done, give everything a gentle stir and serve warm. Enjoy it as is, or pair it with sausages, pork chops, or a dollop of sour cream for extra richness.
6. **My Best Tips for the Perfect Cabbage and Dumplings:** Use fresh cabbage - It cooks down beautifully and absorbs all the flavors.
7. **Don't overmix the dumpling dough -** A light mix keeps them fluffy.
8. **Cover while cooking the dumplings -** This traps the steam and ensures they cook through.
9. **Want extra flavor? -** Add crumbled bacon or smoked

sausage to the cabbage.

10. What to Serve with German Cabbage and Dumplings: This dish is delicious on its own, but here are some great serving ideas:
11. Grilled or smoked sausages - A classic German pairing.
12. Roasted pork or bratwurst - Complements the savory cabbage.
13. A dollop of sour cream or mustard - Adds tanginess.
14. Warm rye bread - Perfect for soaking up the juices.
15. FAQs: Can I make this ahead of time?Yes! You can cook the cabbage mixture a day ahead and store it in the fridge. Just reheat and add fresh dumplings when ready to serve.
16. How do I store leftovers?Store leftovers in an airtight container in the fridge for up to 3 days. Reheat gently on the stovetop with a splash of broth.
17. Can I freeze this dish?The cabbage mixture freezes well, but dumplings are best made fresh. To freeze, cool the cabbage completely, store in a freezer-safe container, and thaw before reheating.
18. This : German Cabbage and Dumplings dish is a simple, comforting meal that brings old-world flavors to your table. Whether you're making it as a hearty side dish or a cozy main course, it's a warm, satisfying recipe you'll want to make again and again.
19. Give it a try and let me know how it turns out!

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