



## Haluski

*Eastern European, Sides*

**Prep Time:** 20 minutes **Cook Time:** 30 minutes **Total Time:** 50 minutes **Difficulty:** Easy **Servings:** 10-12

### INGREDIENTS

#### Drop dumplings portion:

- 2 cups of all-purpose flour
- 2 large eggs
- 1/8 teaspoon of ground pepper
- 1/4 teaspoon of course, kosher salt
- 1/2 cup of warm water
- 2 tablespoons of butter (for sautéing)

#### Cabbage portion:

- 1 small head of cabbage
- 1/2 teaspoon of ground pepper
- 1 teaspoon of course, kosher salt
- 6 tablespoons of butter

### DIRECTIONS

#### Drop dumplings:

Mix flour, eggs, pepper, salt, and warm water to make a dough ball using a fork. The dough can be slightly sticky. Add additional water and/or flour as needed to form the ball. Then, bring a medium saucepan of salted water to a boil. Using a spoon, form dumplings about the size of a gnocchi and drop into the boiling water. The dumplings do not have to be uniform.

While the dumplings are cooking, bring a large pan to medium heat and melt the butter. Once all of the dumplings are floating, which takes about 5 minutes, place them in the pan using a slotted spoon and sauté them until the dumplings are very light brown, which is 5 minutes. Once browned, remove from the pan and set aside.

#### Cabbage portion:

Core the head of cabbage and then quarter it. Slice each quarter into thin strips, about 1/4" thick, being sure to discard any remnants of the core or large pieces. Bring a large, deep pan to medium heat. Add butter and melt. Then, place 1/2 of the cut cabbage in the pan. Sprinkle half of the salt and pepper for this portion of the recipe on the cabbage. Place the other half of the cut cabbage in the pan and sprinkle the remaining salt and pepper on top of the cabbage. Cover and let cook for about 5 minutes. Remove the lid and stir the cabbage, making sure to bring the cabbage from the bottom up to the top and vice versa. Continue cooking and stirring for another 10-15 minutes. The cabbage should start to become somewhat translucent and less firm. If there is excess water in the pan, drain it at this time. Continue to cook and stir until the cabbage is cooked but not wilted or overly browned.

Once cooked, remove from heat and add the drop dumplings. Mix together and add additional salt and pepper to taste.

### NOTES

#### Equipment:

- 1 x large, deep pan + lid
- 1 x large standard pan
- 1 x medium saucepan
- 1 x medium mixing bowl

Measuring cups and spoons

1 x spoon

1 x fork

1 x slotted spoon

1 x large chef's knife