



DUMPLINGS

- 3/4 Cup Sifted Flour
- 1/2 Cup Cornmeal
- 1 1/2 Teaspoons Baking Powder
- 1/2 Teaspoon Salt
- 1/2 Cup Milk
- 2 Tablespoons Melted Shortening

DIRECTIONS

1. Sift together flour, cornmeal, baking powder and salt.
2. Stir in milk and shortening.
3. Drop by large spoonfuls into boiling pot roast sauce.
4. Cook for 10 minutes.
5. Cover and cook 10 minutes more.