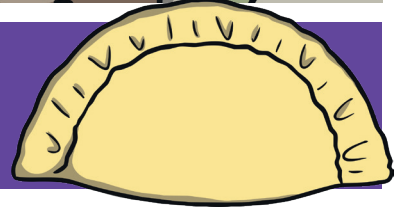


Cheese and Potato Dumplings



Ingredients

2lbs of potatoes

2 reconstituted dried eggs
(or 2 fresh)

3 to 4oz grated cheese

salt and pepper

dried herbs, such as
thyme (optional)

Method

1. Peel the potatoes.
2. Cook the potatoes in boiling salted water
3. Once the potatoes have boiled, set them aside for 10 minutes to drain in a colander.
4. Mash the potatoes.
5. Turn the heat low and add the mashed potatoes into the saucepan. Add seasoning and herbs. Mix well.
6. Add the cheese and eggs and mix well again until the potatoes firm up.
7. Once they have cooled a little, form them into 10 balls and add in the remainder of the cheese.
8. Place them on a greased baking tray and bake in a hot oven for 20 minutes or so until they have become brown and crusty.
9. Serve and enjoy!