

Snitz and Knepp



1 ½ pounds of cured ham or 1 ham hock
2 cups dried apples
2 Tbsp. brown sugar

For knepp or dumplings: 2 cups flour
3 ½ tsp. baking powder
½ tsp. salt
1 egg, beaten
2 Tbsp. butter
1/3 to ½ cup milk

Wash dried apples, cover with water and soak overnight. In the morning, cover ham with cold water and cook slowly for three hours. Add apples, water, and brown sugar, then allow to cook for one more hour.

Knepp:

Sift together flour, baking powder, and salt. Stir in beaten egg and melted butter. Add milk until batter is stiff. Drop batter by spoonfuls into boiling ham and apples. Cover pan tightly and cook dumplings 10 to 12 minutes. Do not lift cover until ready to serve. Serves eight.

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