

RECIPE

From The

BLACK POT

of



APPLE WALNUT DUMPLINGS

**Prep: 15 minutes * Cook: 35 minutes * Serves: 6 * Dutch Oven: 12" *
Charcoal: 14 on top and 10 on bottom**

PASTRY:

1 cup all purpose flour

$\frac{1}{2}$ tsp salt

1/3 cup cold lard or shortening

2 or 3 Tbsp chilled club soda, Lemon Lime or other flavored soda

Combine flour and salt; cut in lard to make a crumbly mixture. Sprinkle with 1 Tbsp of cold soda, tossing with a fork to mix; repeat until flour is moistened and can be pressed into a ball. Shape into 1 flat rounded ball in plastic wrap or waxed paper and let rest for 5 minutes. On a lightly floured surface, roll 1 ball into an 11 to 13" circle to fit an 8, 9, or 13 inch pie plate. Fold into quarters or roll around rolling pin and transfer to pie plate.

Make 3 of these.

2 Oranges

$\frac{1}{2}$ cup light brown sugar, packed

$\frac{3}{4}$ cup sugar divided

1 Tbsp all purpose flour

4 medium cooking apples

$\frac{1}{2}$ tsp cinnamon

2 to 3 Tbsp cold butter

2 Tbsp broken Walnuts

Grate 2 Tbsp orange peel; squeeze orange juice, measure and add water to make 1 cup.

In a saucepan, mix $\frac{1}{2}$ cup of each sugar with flour; add grated orange peel and juice. Cook and stir until mixture thickens and clears, about 3 minutes.

Pare, core and cut apples into 3 horizontal slices. Mix $\frac{1}{4}$ cup sugar and cinnamon; cut cold butter into 6 pieces.

Roll Pastry $\frac{1}{8}$ inch thick; cut into six 7 inch squares. Place 1 apple slice on each; sprinkle 1 tsp cinnamon sugar. Top with second apple slice; press 1 piece butter into the center of apples; sprinkle with cinnamon sugar

Brush pastry edges with water; wrap around apples; pinch to seal. Place dumplings in a 12" shallow DO, bake at 400 degrees for 10 minutes. Reduce oven temperature to 325 degrees.

Spoon some orange sauce over the dumplings; bake 10 minutes. Spoon over more sauce; bake for 10 minutes. Repeat, sprinkling with Walnuts; bake 15 minutes.