

CONCORD FOODS



SWEET & SALTY
DUMPLINGS
WITH RAISINS



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Sweet & Salty Dropped Dumplings with Raisins

MAKES: 20 DUMPLINGS

INGREDIENTS FOR BROTH

- 1 tablespoon butter
- 1/4 cup onion, small dice
- 1 clove garlic, minced
- 2 teaspoons ginger, freshly grated
- 1/4 cup Sun-Maid Raisins
- 1/8 tsp salt
- 1/8 tsp pepper
- 1 tablespoon Chiquita™ Banana Bread Mix
- 6 cups water
- 6 cubes/teaspoons chicken bouillon

INGREDIENTS FOR DUMPLINGS

- 1/3 cup all-purpose flour
- 1/3 cup Chiquita™ Banana Bread Mix
- 1/3 cup low-fat milk

EQUIPMENT

- Medium Soup Pot
- Rubber Spatula
- Mixing bowl
- 1/2 Teaspoon

DIRECTIONS FOR THE BROTH:

- Melt butter in sauce pan then add onion, garlic, ginger, and salt and pepper. Saute until onions become translucent.
- Add 1 tablespoon of Sun-Maid raisins and stir about 15 seconds. Save second tablespoon of raisins for topping.
- Add in tablespoon of Chiquita™ Banana Bread Mix and mix well, forming a roux.
- Stir in 6 cups of water, let water come to a boil.
- Add chicken bouillon and stir.

DIRECTIONS FOR THE DUMPLINGS:

- Combine all ingredients and stir until a soft dough forms.
- Using a 1/2 teaspoon, drop dumplings into boiling broth.
- Cover pot and cook approximately 4 minutes, until dumplings float.
- Serve broth and dumplings topped with Sun-Maid Raisins

