

# Vegetable Tzimmes with Dumplings

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## Ingredients

### For Tzimmes

- 2 medium-large sweet potatoes, cut into 1½-inch chunks
- 8 carrots, cut into 1-inch chunks
- 450g dried fruit, such as apricots, raisins, cranberries, prunes (apricots halved)
- 1/2 cup brown sugar

### For Dumplings

- 1 cup plain flour
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- few pinches black pepper
- 1 egg
- 1/2 cup buttermilk
- 2 tablespoons butter/margarine, melted and cooled
- 1/2 small onion, finely minced (about 1/2 cup)

## Directions

Put sweet potatoes, carrots, dried fruit and brown sugar in a large oven-safe pot and add enough water to reach just over the top of the vegetables. Bring to a boil and simmer for 20 minutes.

While the vegetables cook, prepare the dumplings. Combine flour, baking powder, salt and pepper together in a large bowl. In a small bowl, lightly beat the egg, buttermilk, melted butter and onions; pour into the dry ingredients and mix just until the dough comes together, the batter should be thick like biscuit dough and sticky (add more buttermilk if too dry).

Preheat oven to 160° Celsius / 325° Fahrenheit.

Spoon 1-2 cups of the hot liquid from the pot into a measuring cup. Make very small dumplings (about 1 inch each) and place them on top of vegetables in the pot. Pour the hot liquid over.

Bake for 90 minutes or until dumplings are golden brown. Break up the dumplings using a spatula or knife. Mix to combine and let sit for 10 minutes (the dumplings will soak up more of the liquid).

Serve hot.