

# Chickasaw

## ANNUAL MEETING & FESTIVAL

### CAFÉ GRAPE DUMPLINGS

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YIELD: 60 5-6 OZ. SERVINGS

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#### INGREDIENTS:

- 6 cups self rising flour
- 3 eggs
- 4 1/3 cups sugar, divided
- 2 cups grape juice
- 4 64 oz. cartons of grape juice

#### INSTRUCTIONS:

Pour 4 cartons of juice into a large sauce pot and bring to a boil. Meanwhile, whisk eggs and 2 cups grape juice in a small bowl. In a separate bowl, sift flour and 1/3 cups sugar together, add the grape juice mixture and mix into a stiff dough. Turn dough onto a floured surface and roll out very thin and cut into squares. Add dumplings to boiling grape juice and reduce heat. Continue boiling for 20-30 minutes. Add remaining 4 cups sugar and cook an additional 20-30 minutes or until dumplings are no longer doughy.