



# Schnitz Un Knepp (Dried Apples, Dumplings and Ham)

**PAPER & FOOD SERVICE, INC.**

**Ingredients** **Yield: 16 Servings**

- 6 # Ham, Pit, large cube, 1x1
- 2 qts. Apple, dried
- 4 Tlb. Sugar, brown
- 4 c. Flour, AP
- 2 c. Milk
- 2 Tlb.+ 2 tsp. Baking powder
- 1/2 tsp. Black pepper, café
- 2 ea. Eggs, large, beaten
- 3 oz. Butter, melted
- 2 tsp. Salt

**Preparation Instructions:**

1. Pick over and wash dried apples. Place in bowl and cover with water. Let soak over night.
2. Cube ham, place in pot and cover with cold water. Boil for approximately 2 hours. Then add the apples and water in which they have been soaked and continue to boil for another hour. Add brown sugar and continue cooking.
3. Make the dumplings by sifting together the flour, salt, pepper and baking soda into a mixing bowl. Stir in the beaten egg, milk ( a little at a time, just enough to make a moist stiff batter, and melted butter.
4. Then drop the batter by spoonfuls into the hot liquid with the ham and apples. Cover the pot and continue to cook the dumplings for 15 minutes.
5. Serve piping hot in heated bowl.

Ingredients	Product Name	Maines Product Code #	Amount	Cost
Ham, Pit	Cobblestone	O50748	6 #	\$15.66
Apples, dried	Special Order	Special Order	2 qts.	\$12.92
Sugar, brown	Domino	380150	4 Tlb.	\$1.92
Flour, AP	Gold Medal	381254	4 c.	\$0.64
Milk	Crowley	O94200	2 c.	\$0.48
Baking powder	Calumet	389100	2 Tlb. + 2 tsp.	\$0.17
Black pepper, café	Culinary Secrets	345631	1/2 tsp.	\$0.04
Eggs, large	Maines	O92112	2 ea.	\$0.22
Butter	Grassland	OOO110	3 oz.	\$0.33
Salt	Katy's Kitchen	340620	2 tsp.	\$0.02

<b>Recipe Cost</b>	\$32.40
<b>Portion Cost</b>	\$2.02

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$7.95	\$2.02	\$5.93	25.41%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$8.95	\$2.02	\$6.93	22.57%

Suggested Menu Price	Portion Cost	Gross Margin	Food Cost
\$9.95	\$2.02	\$7.93	20.30%

