

SOUR BEEF AND DUMPLINGS - SERVED FAMILY STYLE  
for 500 people

- 350 lb. beef
- 7 doz. eggs (for dumplings)
- 7 loaves stale bread (optional - needed only if you plan to put  $\frac{1}{2}$ " toasted bread cubes into each dumpling before cooking. About 2-3 cubes for each dumpling.
- 75 lb. flour
- 50 lb. sugar
- 40 25 lb. dark ginger snaps
- 12 gallon vinegar
- 7 bags (50 lb. each) potatoes
- 15 4 lb. onions
- ? Mixed pickling spices
- ? Salt
- ? ~~Pepper~~ *Pepper*

Notes:

1. Use 1 gallon vinegar to 2 gallon water.
2. Use 3 tablespoons mixed pickling spices and 1 medium onion (cut-up) for each cooking (tie in cheesecloth)
3. Thicken with gingersnaps which have been soaked in water very thoroughly (Put this mixture through a sieve or strainer to remove any lumps.
4. Some oven-browned flour can be used to help with thickening the gravy. (Use sparingly as you will want the gingersnap flavor) Mix with water and put mixture through sieve or strainer to remove lumps.
5. SUGAR - This is something you will have to decide upon - whether you want a sweet sour or ~~more~~ sour <sup>meat</sup> sugar is the deciding factor. If you want sweet add 1 cup of sugar to the cooking of the meat. For more sweetness add more sugar when thickening the gravy. (Remember sugar thins the gravy and more snaps and flour will be used.)
6. Into each pot place -
  - Meat - cut in normal cooking size
  - 1 bag of spices and onions
  - salt and pepper
  - 1 cup sugar (optional)