

## Corny tomato dumpling soup from Prize winning soups, by Jackie Ferris Tiverton

1 pound ground beef  
3 cups fresh sweet corn  
1- 28 oz. can of tomatoes undrained or fresh  
2 cans of beef broth (14-1/2 oz each)  
1 cup chopped onion  
1 garlic clove minced  
1-1/2 teaspoon dried basil  
1 1/2 teaspoon dried thyme  
1/2 teaspoon dried rosemary crushed  
salt and pepper to taste

### **Corn dumplings:**

1 cup flour  
1/2 cornmeal  
2 1/2 teaspoon baking powder  
1/2 teaspoon salt  
1 egg  
2/3 cup milk  
1 cup fresh corn  
1/2 cup shredded cheddar cheese  
1 tablespoon minced fresh parsley

In a large saucepan or Dutch oven over medium heat cook beef until no longer pink, drain. Stir in corn, tomatoes, broth, onions, garlic, and seasoning. Bring to a boil. Reduce heat; cover saucepan and let simmer for 30-45 minutes.

**For dumplings**, combine flour, cornmeal, baking powder and salt in a bowl. In another bowl, beat eggs; stir in milk, corn, cheese and parsley. Stir into the dry ingredients just enough until moistened. Drop dough by the tablespoonfuls on the simmering soup. Cover and simmer for 15 minutes or until a toothpick inserted in a dumpling comes out clean (**do not lift cover while simmering**)