

RECIPE FOR BETSY'S PORK FLOAT

Hunk of salt pork
2 large onions, cut up
6 large potatoes, diced
1 (14.5 ounce) can diced tomatoes
1 (14.5 ounce) can crushed corn
Biscuit dough

Cut salt pork into small pieces and fry in a pan to get the grease out. Brown and set aside. Fry onions in pork fat. Set aside. In large pot, combine potatoes, tomatoes, and crushed corn. Cook until potatoes are tender. Add the browned salt pork and onion; season with salt and pepper to taste. Bring to a boil. Make dough as you would for biscuits, and spoon into the pork stew to make dumplings. Keep covered and boil slowly for about 10 minutes or until dumplings are done.