

Blackberry Pig in a Poke with a Brown Sugar Glaze and a Traditional Glaze

Ingredients:

For the Dumpling Dough:

- 2 c. self rising flour
- 2 T. Shortening
- 1/2 c. - 1c. milk, (maybe a tad more) just enough to get the dough soft

For the filling:

- 2-3 c. blackberries
- 1 c. sugar

For the brown sugar glaze:

- 1 c. butter, softened
- 1 1/2 c. brown sugar
- nutmeg, optional

Directions:

You will need a large pot with boiling water and a cheesecloth or flour sack. (I used a large flour sack towel.

Gently mix the blackberries and sugar together, let sit.

Mix the shortening into the flour until crumbly. Add the milk to form a soft dough. Roll the dough out, on a lightly floured surface, into a rectangle. Get it about 1/4 to 1/2 inch thick.

Now take the blackberries and spread them onto the dough leaving about 1/2 inch from the edges.

Carefully roll the dough up, like a jelly roll, and form into a circle.

Be very careful and place this onto your cheesecloth or flour sack. Tie the ends up tightly.

Now drop this into your boiling water and let cook 20-25 minutes. Watch closely to prevent boil overs.

While the dumpling is cooking you can mix the glaze.

Whip the butter with a fork or mixer and then gently stir in the brown sugar.

When the dumpling is finished cooking remove it from the water. I let mine sit in the colander for 5-10 minutes.

Then carefully open it up and slice it or spoon it out of the sack. (You could try to transfer it to a pretty platter but mine didn't make it that far when they found out what I had made.)

Then spoon some of the brown sugar glaze on top, it will melt into the dumpling.

Gently sprinkle, or grate, a bit of nutmeg on top.

Enjoy!

I think this would also be good with some vanilla ice cream.

If you aren't crazy about the brown sugar glaze you can try this one:

Traditional Glaze:

- 1 c. butter, softened
- 2 c. powdered sugar
- 1 t. vanilla
- 2-3 T milk

Directions:

Whip the butter until fluffy.

Gradually add in the sugar.

Add the vanilla and mix well.

Add just enough milk to make it spoonable.

Serve over the dumpling or your favorite dessert.