

Spaetzle

Ingredients:

2 cups flour
½ cup milk
4 eggs
1 teaspoon of freshly ground nutmeg
2 or 3 pinches of ground pepper
1 teaspoon of salt
2 tablespoons dried parsley
3 tablespoons butter
garlic salt to taste



Directions:

In a large stock pot, fill about 2/3 full of water and bring to a rolling boil.

Mix together the flour, nutmeg, salt, pepper (and garlic salt if desired). Beat eggs well and add eggs and milk to the dry ingredients. Mix until smooth.

Press the dough through a spaetzle maker if you have one. If not, take a quart or gallon sized Ziploc bag and in one corner, poke 4-5 holes all the way through the bag with a skewer. Make sure you get the holes big enough – should be about 1-1.5 centimeters around. Fill the bag with the dough and squeeze through the holes, a little at a time, into the boiling water.

Cook about 5 minutes and remove from the boiling water and place into a colander and rinse under cold water. Repeat with the remaining dough.

Sauté the cooked spaetzle in the butter. Sprinkle with the parsley and garlic salt (if desired) and serve!