

# Spaetzle

*A quick substitute for homemade noodles for soup or stew.*

2 eggs,  
½ c water,  
½ tsp salt,  
1 tblsp oil,  
1 tsp B.P.

Mix above ingredients together. Add enough flour to make a fairly stiff dough – approximately 1 3/8 c flour but thin enough to push through the spaetzle maker. You may need more or less – depends on the size of the eggs. If you do get it too stiff – just add a few drops of water. Bring soup to a slow boil. With spaetzle maker on top of pot, push dough through into broth. Only takes a few minutes. Do not overcook dough.