

Spaetzle (serves 6)

2 ½ c flour,
¼ tsp salt,
2 eggs,
½ c milk,
½ c water, and
½ c butter.

NOTE: this has milk in it so do not use for soups that you do not want to make cloudy. I would use it with: spaghetti sauce, or fry in butter and mix with scrambled eggs, or use with stews or beef goulash, or use with fried sauerkraut or bacon, or with ¾ c warm sour cream and butter.

Beat eggs lightly, add milk and water. Place sifted flour and salt in a bowl and gradually add the egg mixture. Bring 3 – 4 quarts of water to a rapid boil. Push dough into water with spaetzle maker. Cook for about 1 minute stirring to keep from sticking together. Strain to remove excess water. Toss spaetzle with butter for basic recipes.