

SPAETZLE

Ingredients

- 1 Cup AP Flour
- ½ TSP Nutmeg
- Pinch White Pepper
- ½ TSP Salt
- ¼ Cup Milk
- 2 Eggs
- 2 TBSP Butter for saute

Method of Preparation

Mix together flour, salt, pepper and nutmeg. Beat eggs well and add alternatively with the milk to the dry ingredients. Mix until smooth.

Press through a Spaetzle maker or large holed sieve or metal grater.

Drop a few at a time into the simmering liquid and cook for 5-8 minutes. Drain.

Saute in butter for 2-3 minutes and serve.