

Corn Spaetzle Soup

Servings: 6-8

2 cups water	½ teaspoon salt
1 tablespoon butter or vegetable oil	⅛ teaspoon dried marjoram
1 cup cooked Spaetzle	⅛ teaspoon dried basil
2 cups corn kernels, fresh or frozen	2 cups milk
1 tablespoon chopped fresh parsley	½ cup evaporated milk or half and half
½ teaspoon coarsely ground black pepper	Celery seed or chopped fresh parsley for garnish

Variation: Add 6 slices crisply fried bacon, chopped, or 1 cup chopped celery when you add the corn.

In a 6-quart stock pot, bring the water to a boil and add the butter. If you are using fresh spaetzle, boil them until tender in the boiling water. Once cooked, add the corn, parsley, pepper, salt, marjoram, and basil. If using cooked spaetzle, add it now. Simmer over medium heat for 15 minutes. Add the whole milk and evaporated milk and heat thoroughly, about 5 minutes. Simmer until thickened, about 12 minutes, but be careful not to boil rapidly.

Garnish with celery seeds or parsley.