

Spaetzle

Yields: 3 cups

1½ cups all-purpose flour

¾ teaspoon salt, opt.

⅛ teaspoon ground nutmeg

2 large eggs, lightly beaten

½ cup milk

8 cups water

Combine the flour, salt, and nutmeg in a mixing bowl. Stir in the beaten eggs and add the milk gradually. Beat until smooth. Force the dough through the holes of a colander or use a spaetzle maker. Bring the water to a rapid boil in a large pot (add 1 tablespoon oil or shortening to prevent the spaetzle from sticking together), and drop in the dough. Boil until they rise to surface, about 2 to 3 minutes. Continue to cook over low heat for 12 minutes. Remove with a slotted spoon and drain. Serve as desired.