

## Spaetzles (German Noodles)

Serves 10

2 cups flour  
4 eggs

1. Mix flour and eggs together until stiff but sticky.
2. May add water to make mixture sticky.
3. Press mixture through spaetzle press or potato ricer into pot of salted boiling water.
4. Cook until done, about five minutes.
5. Drain spaetzles.
6. Serve.
7. Enjoy.

May use topping of bread crumbs, meat gravy or sauteed onions.

Suzanne Getman

These spaetzles are similar to the recipe made by my Grandma Klee, daughter of parents who migrated from Germany in the late 1880s. While Grandma did not leave written recipes, it was enjoyable to watch her in the kitchen and learn by watching and doing as she had learned.

