

Authentic German Spätzle Egg Noodles

Flour 2³/₄ cups
Eggs 2
Water 1 cup
Oil 1 tbsp
Salt as needed

To prepare dough: mix eggs, flower and salt together. Add water a little at a time while mixing until dough is smooth, but NOT TOO STIFF. (If you use large eggs use less water). Continue to beat until the dough rises.

To cook the dough: Heat a large pot of water add salt and bring to a boil, add oil. Fill the grater section with some of the dough. Place grater over water and grate the dough into the boiling water. After 2 to 3 minutes, lift out the cooked noodles with a skimmer or ladle. Repeat this until all the dough is used.

Serves 4. Suggested ways to serve: with butter, cheese or gravies.
Top stews or use with roasts.