

German Spätzel Egg Noodles

Authentic German Spätzel Egg Noodles

2 3/4 cups flour
2 eggs
1 cup water
1 tablespoon oil
salt as needed

To prepare dough: mix eggs, flour 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 ladel. 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.