

Swiss Spätzli

Ingredients:

1 cup all-purpose flour
¼ cup milk (whole preferred)
2 large eggs, beaten
½ teaspoon ground nutmeg
1 pinch freshly ground white pepper
½ teaspoon salt
2 tablespoons butter

Dressing Options:

Black pepper
Aromat
2 tablespoons chopped fresh parsley
Grated or melted cheese
Herbes de Provence
Anything else that sounds good



Directions:

- (1) Mix together flour, salt, white pepper, nutmeg, beaten eggs, and milk. Mix until consistent.
- (2) Press dough through spätzli maker or pressed through a colander into heavily simmering/ lightly boiling salted water. Cook until the dumplings rise to the surface and are cooked through, perhaps 5-8 minutes depending on your water temperature. Drain.
- (3) Sauté in butter or other fat (did someone say bacon or duck?).
- (4) Dress with your options. Serve as a side to your protein dish or nosh down just as it is. Pairs well with Cabernet, Merlot, Pinot Noir, Zinfandel, or even a Chardonnay.

If researching, this dish is also written spätzle in German (or spaetzle in English).

