



German Spaetzel

Recipe was written by Franklin Park Conservatory and Botanical Gardens food educator, Sadie Burger.

Ingredients

- 1 cup all-purpose flour
- 1/2 teaspoon garlic salt
- 1 pinch white pepper
- 1/2 teaspoon ground nutmeg
- 2 eggs
- 1/4 cup milk
- 1 gallon hot water
- 2 tablespoons butter or margarine
- 2 tablespoons chopped fresh parsley

Directions

1. Mix together flour, garlic salt, white pepper, and nutmeg.
2. Beat eggs well, and add alternately with the milk to the dry ingredients. Mix until smooth.
3. Press dough through spaetze maker or a large holed sieve or metal grater.
4. Drop a few at a time into simmering water. Cook 5 to 8 minutes.
5. Drain well.
6. Saute cooked spaetzle in butter or margarine.
7. Sprinkle chopped fresh parsley on top, and serve.