

How to Make Spaetzles



By Stephen Block
Recipes from a German Grandma
www.kitchenproject.com/german

Add the 2 eggs and water and beat till mixed



Add the mix a little at a time. About a quarter of a cup at a time.



Add the 2 eggs and water and beat till mixed



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Spaetzles Continued

Push the dough through the holes of the pan with the wooden spoon into the boiling water.

Repeat this with the remaining spaetzle batter.



Cook the spaetzle at least for 5 minutes after you have pushed all the dough through.

The spaetzles will float when they are done.



While the spaetzles are cooking you can wash the Spaetzle pan, and then use it to drain the cooked spaetzles. Rinse and return your other pan to the stove. For the butter crumbs.



While I let the Spaetzles drain in the sink, I add to my other pan 1 tablespoon butter and melt it on medium heat.

I then add a tablespoon of bread crumbs.



Brown the bread crumbs slightly



Add the spaetzles and cook them for a few minutes on medium heat with the butter and crumbs. This browns them just slightly and the butter and crumbs are absorbed into the spaetzle.



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Serve them in a bowl



They work well with a goulasch, a roast or stew also.



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Other dishes that are good with Spaetzles

KaseSpaetzle



Toss 2 cups of your spaetzles with 1 cup of grated Swiss cheese.

Lay in a casserole and bake till the cheese melts.

While the cheese is melting cut thin onion rings or one large onion and sauté them in butter till they are tender and brown

When the cheese is melted nice on the Spaetzle casserole take it out and top it with the caramelized onions and serve.

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Spaetzle, Onion and Beef Casserole



This is a layered casserole of meat, onions, bacon and Spaetzle

Start with 2 cups of cooked spaetzles

For the meat layer:

1lb ground meat (beef, chicken, turkey, pork)

3 small onions, chopped

1/2 pound bacon, fried up and crumbled

2 cups shredded cheese (cheddar, American, Swiss, gruyere)

Directions:

Brown the ground meat, add onions to the pan and sauteed till onions are translucent. Add the crumbled bacon and mix into the meat and onion mixture. (add pepper and garlic powder if you wish) Drain off any remaining grease.

Combine the eggs and milk, stir in flour, salt and nutmeg, beat until smooth...the dough will be slightly thick and sticky.

Spoon the mixture into a spaetzle hex (or colander) into a large pot of boiling water. For extra flavor, instead of boiling water, I used beef stock. Cook for 3 - 5 minutes. Drain.

Layer into a casserole dish, alternating meat and cheese with the spaetzle.

Bake in a 350 degree oven for approximately 20 minutes, or until the cheese is melted.

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