

GERMANS OF AMV

SPAETZLE (pronounced, spetzel)

Very small, chewy dumplings

1 cup flour

¼ cup milk

2 eggs

½ tsp. nutmeg

½ tsp. salt

2 T. butter

Pepper

Mix all ingredients together. Place in a ziploc baggie and squeeze into one corner.

Set large saucepan of water to boil. Once boiling, squeeze dough into the water. (I use kitchen shears to cut the dough off every inch) The dumpling is done when it rises. Skim out with slotted spoon and drain.

When all the dumplings are done, fry them in bacon grease

Onions can be cooked first in the grease and dumplings added.