

GNOCCHI

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2 potatoes
2 cups all-purpose flour
1 egg

1. Bring a large pot of salted water to a boil. Peel potatoes and add to pot. Cook until tender but still firm, about 15 min. Drain, cool and mash with a fork or potato masher.
2. Combine 1 cup mashed potato, flour and egg in a large bowl. Knead until dough forms a ball. Shape small portions of the dough into long "snakes". On a floured surface, cut snakes into half-inch pieces.
3. Bring a large pot of lightly salted water to a boil. Drop in gnocchi and cook for 3 to 5 minutes or until gnocchi has risen to the top; drain and serve.

Serves 4