



# Noreen's Kitchen

## Spatzle with Parsley Butter

### Ingredients

2 cups all purpose flour  
6 eggs  
1/4 teaspoon nutmeg  
1 teaspoon salt

1 teaspoon cracked black pepper  
1/2 cup chopped fresh parsley  
1/2 cup butter

### Step by Step Instructions

Bring a large pot of salted water to a simmer in preparation for making the spatzle.

Heat butter in a large skillet over medium heat.

Add parsley and allow to slowly cook while you make the spatzle.

You can make this by hand or using a mixer fitted with a dough hook. I have chosen the latter. The former is doable, but will require quite a bit of elbow grease.

Combine eggs, flour, salt, pepper and nutmeg in the bowl of your mixer.

Using the dough hook, allow the mixture to blend until you can no longer see any dry flour.

This dough will be quite sticky and gooey. If it is, then it is perfect.

Place some of the dough into the hopper of our spatzle maker and run it back and forth over the pot of simmering water you previously prepared.

If you don't have a spatzle maker, you can use either a potato ricer or a colander with large holes and press the dough through with a spatula into the water. You can also do it the traditional way and fling it off of a couple of metal spoons. This is not as easy as it sounds and I find it nearly impossible. That is why I gladly spent the money for the tool which was around ten bucks.

Allow the Spatzle to cook until it floats, then it is done. I did all mine at one time filling the hopper twice.

Remove the Spatzle from the water and into the melted butter and parsley. Stir to coat. Taste for seasoning.

Add a ladle full of the cooking water if necessary to loosen up your butter sauce if desired.

Serve and enjoy!

**Enjoy!**