

Spaetzle

Ingredients

1 Cup	Flour
1 tsp	Kosher Salt
6 TBSP	Milk
2	Eggs
2 TBSP	Yogurt or Sour Cream



The Tools

1. Mixing Bowl to mix the dough
2. Colander with small round holes (see photo)
3. Pan of boiling water (picture has steamer; not actually wanted!)

The Dough

1. Mix all the ingredients together.
2. The dough should be pretty thick such that it doesn't run through the colander without coaxing by the rubber spatula.

The Noodle

1. Put a small amount of batter in the colander and rub the spatula over it. Don't put too much or it's difficult to get out without them being unevenly cooked.
2. Cook in batches until it's all cooked.
3. A steamer pan also works, but it gets hot and the dough begins to stick to the pan.
4. They're ready when they float to the top but the water has to be boiling rapidly.



The Completed Dish

5. Put them in another colander to drain and dry out a bit.
6. You can store them to take camping at this point!
7. From here it's best to fry them in butter and even better with some parsley, garlic, and parmesan cheese. Yum-O!

You can find recipes, deals, discounts and other great resources for RVers and campers including a weekly podcast at StressLessCamping.com

