

## Spaetzle

David Lininger, e-mail message to Michael Miller

1 cup milk  
2 1/2 cups flour  
2 eggs  
1 teaspoon salt  
6 cups boiling water  
1 teaspoon salt  
4 tablespoons butter  
1/2 cup dry bread crumbs

Add milk to flour slowly, stirring constantly to keep mixture smooth. Add one egg at a time, beating well after each addition. Add salt and mix well. Into separate kettle, pour boiling water, add salt and set over low heat so water is kept at simmer. Pour batter into a shallow bowl, tilt it over kettle and with a sharp knife slice batter into boiling water, being sure to dip knife into water before each slice to prevent batter from sticking to knife. Let boil for five minutes, then drain in colander. Put in serving dish and top with crumbs which have been browned in butter. Serve hot, with apple sauce.

From *A Collection of Traditional Amana Colony Recipes*, Homestead, Iowa: Homestead Welfare Club, c1976, p. 20