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Hungarian Nokedli (Dumplings)

- 2 Eggs
- 1/2 Tsp salt
- 3/4 Cup water
- 2 Cups all-purpose flour
- 1 Large pot filled with salted boiling water

- 1) Place large pot filled with salted water and bring to boil.
- 2) Combine eggs, salt, and water, beating well with whisk.
- 3) Add flour, a little at a time.
- 4) Add only enough flour to make a soft, sticky dough.
- 5) Let mixture rest for about 10 minutes.
- 6) Beat mixture again.
- 7) Using the side of a teaspoon, spoon small amount of dough into boiling water.
- 8) Dipping the spoon in the hot water will remove the dough from the spoon (if you have a spaetzel maker, that makes is easier as you want very small noodles).
- 9) The noodles are done when they float to the top.
- 10) Remove from water with large slotted spoon, and place in colander.
- 11) Rinse with cold water.
- 12) You may want to make the dumplings in 2 or 3 batches so they don't overcook.
- 13) Serve with chicken paprikas.
- 14) The dumplings are also nice added to a stew.
- 15) You can heat the dumplings in a frying pan with melted butter.
- 16) Do not let the dumplings get too brown or crisp.

Makes 4 Servings

