



# Blue Owl Hollow Forest Farm

Janell K. Baran, owner

6000 Porter Rd NE

Newark, OH 43055

740-345-4689

<http://www.blueowlgarden.com/>

## Garlic-mustard Spaetzle

Description: a Blue Owl original "Innovative Invasives" recipe

Yield: about 6 servings

### Ingredients:

4	oz	fresh garlic-mustard leaves, cleaned
4	lrg	eggs
4		egg yolks
1/2	tsp	salt
1/4	tsp	ground nutmeg
1/4	tsp	ground black pepper
3/4	C	cold water
4 1/4	C	all-purpose flour
8	oz	sausage or bacon, cut into pieces (optional)
4	Tbl	butter
1/4	C	chopped fresh sage
OR		
2	Tbl	crumbled dried sage
		grated parmesan or hard cheese blend, to taste

### Directions:

- 1) Process garlic-mustard leaves into paste using food mill or blender.
- 2) Whisk eggs and yolks into garlic-mustard paste.
- 3) Transfer egg/garlic-mustard mix into bowl of electric mixer.
- 4) Add salt, nutmeg, and pepper.
- 5) With mixer on low, alternately add cold water and flour. Wipe down sides of bowl, then beat on Medium for 5 minutes.
- 6) Allow dough to sit, covered, for 15 minutes.
- 7) While dough rests, heat large pot of salted water to boiling. Prepare strainer with bowl underneath for draining cooked spaetzle.
- 8) When dough and water are ready, make spaetzle: using the edge of a soup spoon, grab thin "slivers" of dough about 1 inch long and drop into boiling water. Cook 10 to 20 spaetzle at a time -- not so many that bottom of pot is covered.
- 9) Allow to cook for about one minute, or until spaetzle rise to surface. Skim, and place in strainer. Prepare successive batches until all dough is gone.
- 10) A few minutes before serving, cook bacon or sausage until cooked through but not fully browned.
- 11) Add butter, melt and heat until foamy.
- 12) Add sage; stir and cook about 30 seconds. Watch to ensure that sage doesn't scorch.
- 13) Add spaetzle to pan, cook until heated through.
- 14) Sprinkle with grated cheese and serve immediately.