

SCHWABISCHE KASESPATZLE (GERMAN MAC + CHEESE)

Ingredients

German noodles:

2 cups all-purpose flour
1 ½ tsp kosher salt
4 eggs
¾ cup milk

Schwabische Spatzle:

6 Tbsp unsalted butter
2 large white onions, chopped
2 Tbsp dry sherry
½ tsp kosher salt
½ tsp white sugar
12 oz. gruyere cheese, grated

Directions

1. **Make the German noodles:** Add the flour and salt to the bowl of a stand mixer. Stir to combine using the dough hook attachment. Crack the eggs into a small bowl and whisk them. Make a well in the center of the flour mixture and pour the eggs in it.
2. Add the milk; knead the dough for 10 to 15 minutes, or until bubbles appear. After 15 minutes of kneading, use a wooden spoon to scoop and pull the dough, if bubbles or holes appear, the dough is done.
3. Bring at least 2 quarts of salted water to a boil, then reduce to a simmer. Using a Spatzle maker, press the noodles into the simmering water and cook for about 2 to 3 minutes, or until the noodles float to the top. Use a slotted spoon to transfer the noodles to a colander, and then dump the noodles in a large bowl of ice water. Drain the noodles again, toss with some melted butter to avoid sticking. Set aside.
4. **Make the Schwabische Spatzle:** Preheat oven to 400 degrees. Butter a 9x13 casserole dish. **(continued on next page...)**

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Directions, cont.

5. In a nonstick skillet over medium heat add the butter, chopped onions, and sherry. Cook for 15 to 20 minutes, using a wooden spoon or spatula to stir every few minutes to ensure the onions do not burn. Add salt and sugar to taste. Once onions are browned, remove from heat and set aside.
6. Layer $\frac{1}{3}$ of the spatzle in the bottom of the dish followed by $\frac{1}{3}$ of the cheese and $\frac{1}{3}$ of the caramelized onions. Repeat, being sure to end with cheese and onions on top.
7. Bake for 10 minutes or longer, until the cheese is melted and the edges are just beginning to get a little crispy.