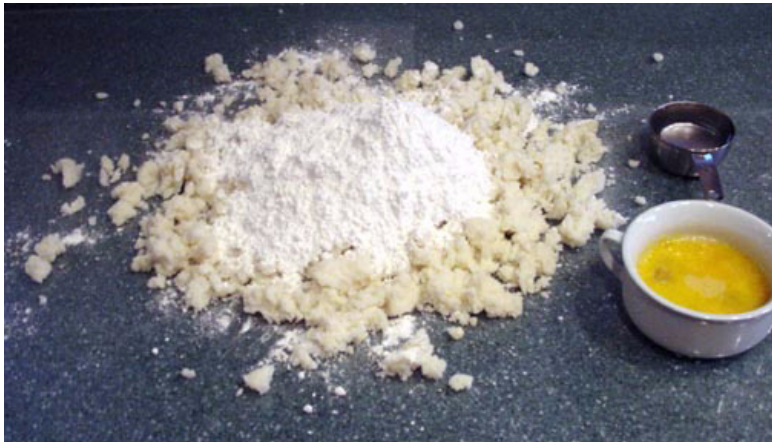

Gnocchi

Ingredients

4 C boiling water
6 C potato flakes
½ C cold water
4 C flour
3 eggs
Spaghetti sauce - for serving
Grated cheese - for serving

Procedure



Pour boiling water over potato flakes. Mix and let the potatoes cool at room temperature. Mix potatoes, flour, eggs, water.



Knead potato dough well. Form into a large ball.



Roll into finger-thin rolls.



Cut into pieces about 1½" long.



For best results during the boiling process, freeze gnocchi first. Place on waxed paper in a pan. Flash freeze until hard.

Extras can be stored in freezer in bags until you need them.

Place frozen gnocchi in salted boiling water.



When they come to the surface, boil about 2 minutes, then remove from water with strainer and place them in a serving dish. Add red meat sauce, grated cheese, mix well and serve.



