

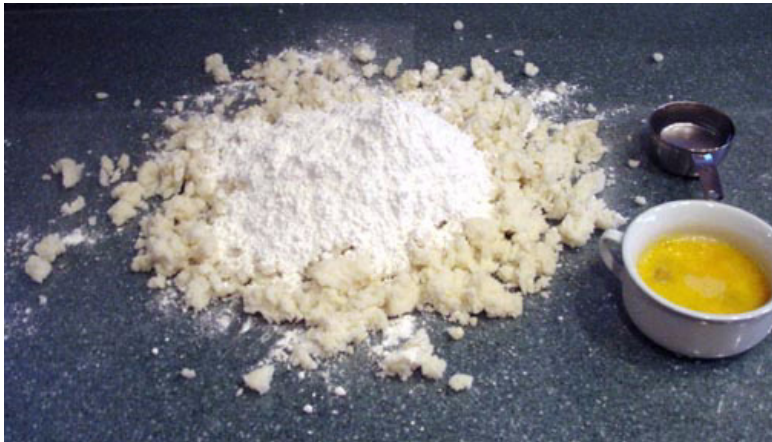
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# Gnocchi

## 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.

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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.



