

Traditional Potato Gnocchi

Ingredients:

6 Russet Potatoes, peeled & quartered
2 tbsp. Salt
2 Eggs, beaten
4 cups All-Purpose Flour

Directions:

Boil the potatoes until cooked, approx. 20 minutes. Drain well. Rice your potatoes (use a hand ricer) and spread out on a cookie sheet to cool. Let potatoes dry out (30-45 minutes). Bring a large pot of salted water to a boil.

Place the riced potatoes in a large bowl, add the eggs and combine. Gradually, but working quickly, stir in the flour. Don't overwork the dough.

Place the dough on your board, or other work surface, and divide into 6 pieces, add flour as necessary. Roll each piece into a rope, approx 1/2 inch wide. Slice the rope into 1/2 inch pieces. Make slight indentations in each piece using your fingers or a fork.

Drop gnocchi into boiling water in batches and cook for 2 or 3 minutes. They should rise to the top when fully cooked. Remove with a slotted spoon. Add your favorite tomato sauce or browned butter, mix gently, and sprinkle with Parmesan Cheese.

Serves 6