



## Käse Spätzle

Serves 4

2 eggs, slightly beaten  
1 1/2 cups flour, sifted  
1/2 cup milk  
1 teaspoon salt  
1/4 teaspoon baking powder  
½ cup grated Emmenthaler or Jarlsberg Cheese  
1 onion sautéed and caramelized in butter  
A spätzle press or coarse holed colander.

Bring a saucepan of salted water to a boil, reduce the heat, and maintain a simmer. In a bowl, stir all the ingredients together. Load your spätzle press and push the batter through. Or Place a colander over the pan, pour about 1/4 of the batter into the colander, and press through the holes with a plastic spatula into the hot water. When the spätzle starts to float to the surface, cover the pan and keep covered until the spätzle appears to swell and is fluffy. Remove the first batch and repeat. Mix the hot spätzle with the caramelized onions and grated cheese. Serve immediately with a Gordon Biersch Blonde Bock.