Oma's German Spätzle Recipe

Ingredients:

2¼ cups flour, all-purpose
1 tsp salt
2 large eggs
about ½ - 1 cup water

Instructions:

Mix flour and salt in a bowl.
Add eggs and mix well.
Gradually add just enough water to make a smooth, light, and firm dough. The amount will depend on how 'dry' your flour is.
Let stand for 10 minutes. Meanwhile bring a large pot of salted water to boil.
Push dough through the Spätzle lid with the scraper, directly into the boiling water.
Noodles will float when they are done (will take a few minutes). Remove with slotted spoon.
These are often served with lightly sautéed diced bacon or fried onions.
Makes 4 servings.

http://www.quick-german-recipes.com/german-spaetzle-recipe.html