**Pan Fried Spätzle**

**Spätzle:**

2 cups flour

½ cup milk

4 eggs

¼ tsp. ground nutmeg

½ tsp. pepper

1 tsp. salt

**Ingredients:**

6 oz. bacon, julienned

1 Tbsp. butter

2 Tbsp. chicken stock

4-6 oz. shredded Swiss cheese

1 Tbsp. fresh sage, chopped

1 Tbsp. fresh parsley, chopped

**INSTRUCTIONS**

**Day 1:**

1. Mise en place all ingredients.

**Day 2:**

1. Bring a large pot of water to a boil.
2. Sift the flour into a large bowl. Add seasonings
3. Whisk the milk and eggs together in a separate bowl. Pour into the flour mixture and mix until doughy.
4. Once the water boils, ask chef to show you how to use the spätzle maker.
5. Skim out of the water immediately, and put on a ½ sheet pan to cool.
6. After all of the spätzle have cooked, toss them with 2 tsp. oil and put them in a bowl.
7. Prep the bacon and shred the cheese today.

**Day 3:**

1. In a large sauté pan, cook the bacon until crispy.
2. Add the butter and fresh herbs, heat until the butter melts.
3. Add in the spätzle and chicken stock, and stir it until it is evenly coated. The chicken stock will thicken slightly.
4. Add in the cheese and stir to mix.
5. Adjust seasonings to taste
6. Enjoy.