**Pfeffer Huhn (German Style Roasted Chicken) with Spätzle**

**Chicken:**

2 chicken thighs per person in your group

2 onions, sliced thinly

5 cloves garlic, minced

1 Tbsp. paprika

1 Tbsp. salt

1 Tbsp. garlic powder

1 tsp. black pepper

4 oz. butter

6 oz. beer

**Spätzle:**

1 cup AP flour

2 Tbsp. water

2 Tbsp. milk

2 eggs

½ tsp. ground nutmeg

½ tsp salt

2 Tbsp. chopped parsley

**INSTRUCTIONS**

**Chicken:**

1. Preheat the oven to 400°.
2. Mix the paprika, salt, garlic powder, and pepper together in a bowl.
3. Toss the chicken pieces in the spice mixture to coat.
4. Spray a 9x13 or ½ hotel pan with pan spray. Add the onions and minced garlic.
5. Cut the butter up into cubes and put on top of the onion.
6. Place the chicken pieces on top of the butter and onions.
7. Ask chef to pour the beer into the pan.
8. Bake for 30 minutes, or until the chicken is fully cooked.

**Spätzle:**

1. Bring a pot of lightly salted water to a boil.
2. While you are waiting for the water to boil, mix together the flour, salt, and nutmeg.
3. Beat the eggs in a separate bowl and add the water and cream.
4. Pour the wet mixture into the dry mixture. Mix well until the dough is very smooth.
5. Once the water has boiled, use the spätzle maker to drop the dough into the water.
6. Cook until the spätzle begin to float. Scoop out or strain through a colander.