**Spätzle**

**Ingredients:**

1 cup AP flour

2 Tbsp. water

2 Tbsp. heavy cream

2 eggs

½ tsp. ground nutmeg

½ tsp salt

2 Tbsp. chopped parsley

**INSTRUCTIONS**

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. Drain and garnish with the parsley.
7. Serve with the weinerschnitzle and gravy.