

Second Place: Paula Edwards, Wilson

## **German Spaetzle**

Serves 12

Total time approx. 1 hour

In a large stock pot boil 12 cups of water with  $\frac{1}{4}$  cup chicken seasoning of choice.

4 cups flour

2  $\frac{1}{2}$  tsp. salt

1  $\frac{1}{2}$  cup milk

6 eggs

3 cups cooked chicken breast

2 cups dried cranberries, diced

1 cup shelled pistachio pieces

In a large bowl combine flour and salt. In a small bowl whisk milk and eggs. Add milk mixture to the flour mixture and blend thoroughly.

When broth has heated to a slow boil, push spaetzli dough through a large holed colander into heated broth, dumplings will form immediately. This can also be achieved by using two spoons working the dough off one spoon bits at a time, the larger the bits, the larger the dumplings. Stir occasionally while adding spaetzli dough.

Add cooked chicken and set aside to cool slightly. Five minutes before serving, add prepared cranberries and pistachios.