

CASSEROLES

CHEESE NOODLES†

(PINZGAUER KASNOCKEN)

- 2 cups flour
- 1/4-1/2 teaspoon salt
- 1 egg
- 1 cup water
- 2 tablespoons butter or margarine
- 1/2 cup onion (chopped)
- 8 oz. Butterkäse (shredded)

Place the flour, salt, egg and water in a large bowl. Stir and beat with a wooden spoon until the batter no longer sticks to the side of the bowl. Bring a large pot of water to boil. Place 2 tablespoons of batter on a board and using a knife scrape thin slices of the batter into the boiling water. Once the batter is finished the noodles will rise to the top of the pot. Transfer them with a slotted spoon to a platter and keep them warm in the oven. Repeat these steps until all the batter is used. Melt the butter or margarine in a large frying pan, add onions and fry for 3 minutes. Add the noodles, stir well and sauté 3-4 minutes. Turn down the heat and sprinkle cheese over the top making sure all the noodles are covered. Cook until all the cheese is melted (approximately 3-5 minutes). Serve with salad and bread.

Serves 4

