

## CASSEROLES

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### HOMEMADE CHEESE NOODLES♦

#### (KÄSESPÄTZLE)

- 3 cups flour
- 2 eggs (beaten)
- 1 cup water
- 1 teaspoon salt
- 2/3 cup Swiss cheese (shredded)
- 2/3 cup sharp Cheddar cheese (shredded)
- 1/3 cup onion (diced)
- 3 tablespoons butter or margarine

In a large bowl mix flour, eggs, water and salt. Beat with a wooden spoon until batter leaves the sides of the bowl. If needed add a couple tablespoons water. Combine both cheeses and set aside. Heat the oven to 250° and turn off the heat. Bring a large saucepan of water to a boil and add 1 tablespoon salt. Keep the water boiling as you add the noodles. Place 2 tablespoons of batter on a board. Using a knife scrape thin slices of batter into the water. If slices stick to the knife, dip into water. Once the noodles rise to the top transfer them with a slotted spoon to a casserole. Sprinkle some of the cheese mixture over the noodles and place the casserole in the oven to keep warm. Repeat all these steps until all the batter is finished. Brown the onion in the butter or margarine. Pour over the top of the noodles and serve with a salad.

Serves 4

NO PICTURE AT THIS TIME.