Mom's Hungarian Nokedli

Quick · Serves 4

Ken's note: TBD

The Hungarian dumpling for Mom's Chicken Paprikás; also good with a stew or any dish that has a thick gravy. The rule is 1 cup of flour for each egg, plus enough water for a dough that is slightly loose: moist, not crumbly and not runny.

Ingredients

- 2 eggs
- 2 cups all-purpose flour
- About ½–¾ cup water
- Salt, for the water
- A little vegetable oil (or butter, for serving)

Method

1. Bring a large pot of salted water to a boil, with a few squirts of oil. Mix the eggs and flour well with a fork and add water until the dough is moist but not crumbly and not runny.
2. Cut or drop bits of dough into the boiling water (off the side of a teaspoon, or through a spaetzle maker). Cook 3–5 minutes, depending on the size, until they come to the surface. Scoop them out with a slotted spoon or strainer, draining well, into a heat-proof casserole. Stir in a small amount of oil to keep them from sticking together.
3. For a big casserole of noodles, Mom uses 6–8 cups of flour and the same number of eggs.