

Cheesy Spaetzle

- 1 -9 oz box of Panni Spaetzle egg-noodles
- 5 Tbls. parmesan cheese
- 3 Tbls. butter (don't use margarine)
- 1 onion. sliced
- 1 Tbls. salt & 1 Tbls. cooking oil

Bring 2 quarts of water to a boil with one tablespoon of salt. Drop the Spaetzle egg noodles into the boiling water and add 1 tablespoon of cooking oil, stirring well. Boil spaetzle at a rapid or rolling, boil for about 25 minutes or until the Spaetzle is tender. Drain the noodles in a strainer. Set the noodles aside. Melt the butter in a Small frying pan on a medium heat and add the sliced onions. Cook them until they are browned slightly. Remove theirs from the pan and set them aside, keeping them warm. Heat the Spaetzle in the same pan the onions were cooked in, mixing well. When they are heated through, add the parmesan cheese and toss quickly. Place the spaetzle in a serving dish and top with the browned onions. Serve immediately with the pork and sauerkraut dish. (For the true sauerkraut addicts, try adding a cup of cooked sauerkraut to the spaetzle dish by cooking it after the onions are finished and tossing it in with thee spaetzle just before adding the parmesan cheese. Of course, you can always skip the first part of the recipe and just eat the sauerkraut and spaetzle.)