



## Potato Gnocchi

Ingredients:

8 Russet Potatoes	½ cup of butter (melted)
3 ½ cups flour	1 tsp. of salt
2 eggs	

### Directions

Boil potatoes with skin on until fork pierces. Remove the potatoes from water and peel skin while potatoes are still hot. Smash the potatoes with a ricer or masher. On a cutting board, add the eggs and salt. Knead again. Then add the flour little by little to the potatoes, and knead until the texture of the dough is smooth and manageable. If necessary, add more flour to the mixture.

Roll dough into tiny ropeline strips about ¼ inches thick. Cut into ¾ inch pieces and dip into flour. Use a rok, or squeeze the dough to make a dented design on each piece. Place on a wax paper covered cookie sheet until ready to boil. Boil each gnocchi in 8 quarts of salted water for about 10 minutes. When read, the gnocchi will float. Drain the water and place on a large platter. Serve with traditional spaghetti sauce, pesto, or any sauce of your choice. Serves 6-8 people. Mangia!!



## Spinach Macaroni (Pasta)

Ingredients:

3 cups flour	½ cube butter (melted)
½ tsp. salt	½ box of cooked, chopped spinach
3 tbsp. oil	3 whole eggs

### Directions

Put all ingredients into the food processor to mix until the dough forms a ball. Take out of the food processor and place onto a chopping block. Roll with flour to make dough manageable with a rolling pin. Using a ravioli roller, cut the pasta into rows, and then into square pieces. Boil the pasta until they rise in the pot, and add to your favorite sauce.