

Homemade Garlic Potato Gnocchi

serves 6 ppl

This recipe is messy and fussy. Give yourself plenty of time to finish.

My inspiration

<http://collectingmemoriess.blogspot.com/2013/05/homemade-potato-garlic-gnocchi.html>

Ingredients

6 small potatoes, peeled, chopped & boiled
6 cloves garlic
2 jumbo or 3 large eggs
3 tsp Italian seasoning
3 tsp salt/seasoning salt combo
ground pepper
2-3 cups flour plus more for prepping

Directions

Peel, chop and place potatoes in a pot with salted water. Bring to boil. Boil 15 mins. Drain and transfer cooked potatoes to bowl. Mash with a fork. Add minced garlic and mix. Add eggs, Italian seasoning, salt & pepper. Mix well. Add first 2 cups of flour ½ cup at a time. Slowly begin adding the third cup of flour. When it gets hard to mix by hand place it on a floured work surface and begin to knead in the remaining flour. Knead until the dough almost doesn't stick to your hands.

Roll the dough into a square or rectangle about ½" thick. Using a pizza cutter cut the dough into 1" wide rows. This does not have to be perfect. They can vary in size. Now cut the dough the other direction into 1" rows forming 1" squares. Again, don't worry about perfection. On a floured surface separate the squares a few at a time and with a floured fork press grooves into the top. You can roll them into a ball and then press them for a more uniform look. Mine were very rustic and varied in size and shape. Repeat this process until you have used all of the squares.

Bring pot with salted water to boil. Once boiling add your gnocchi in batches making sure not to overcrowd them. Once they float to the top let them boil for a few minutes. Remove from water with slotted spoon and place on a paper towel lined baking sheet. Repeat this process until all of the dumplings are boiled.

For crispy dumplings heat a skillet over medium heat. Melt 2 or 3 tbsp of butter in pan. Add your gnocchi in batches browning on one side and then flipping to brown the other side. I added a sprinkle of garlic salt while they were frying. Once cooked move to serving dish or storage container.

I finished them with a squeeze of lemon. Yum! I think they would be great paired with salmon and asparagus. Or pair them with a hearty marinara sauce and your favorite chicken recipe. They are excellent added to soups. Do a google search for gnocchi. There are so many ways to serve it.

To freeze, place on a lined baking sheet and put in freezer. Once frozen you can transfer them to a plastic bag. When you're ready to use it remove it from the freezer and let it thaw. Follow the boiling/frying steps for cooking or add it uncooked to your soup and boil it for a few minutes.

Final thoughts....This was my first attempt at gnocchi. Now that I know it's doable I would like to experiment with other recipes.