**Spaetzle and Chicken Drumsticks**

**Chicken:**

2 drumsticks per person

1 jar sauce

1) Preheat oven to 350.

2) If desired, remove skin from chicken.

3) Bake for 20 minutes in a parchment lined square cake pan.

4) Open sauce and pour into a medium bowl. Adjust texture with water if necessary.

5) Toss drumsticks in sauce, place back in oven until temperature is 180. (do not hit bone).

**Spaetzle:**

250 mL flour

Pinch nutmeg

2 mL parsley

1 mL salt

2 eggs

\*\*80 mL milk

30 ml margarine (melted)

### **Instructions**

1. In a large mixing bowl, whisk together flour, parsley, and nutmeg.
2. In a separate bowl, lightly beat eggs.
3. Alternate between stirring in beaten eggs and milk to the flour mixture until you have a smooth batter. Let the batter rest for 30 minutes at room temperature.
4. Meanwhile bring a pot of salted water to a boil.
5. Pour spaetzle dough through a spaetzle maker or colander directly into the boiling water so that small, elongated drops fall in.
6. Boil until spaetzle rises to the top. Use a slotted spoon to remove spaetzle from water.
7. Melt butter in a skillet over medium heat. Place drained spaetzle directly into butter and fry 2 to 3 minutes. Serve hot and garnish with more minced parsley.