

# Potato Gnocchi

## Ingredients

3 large potatoes, diced, peeled  
2 cups flour  
2 eggs  
1/2 cup chopped flat-leaf parsley  
3 Tbsp melted butter  
Dash salt and pepper  
2 oz (1/2 cup) parmesan cheese, grated

## Directions

Boil the potatoes in a large pot of salted water until tender. Drain and mash. In a large mixing bowl, mix the mashed potatoes, flour, eggs, parsley, salt, pepper and the melted butter. Knead into a dough. Shape the dough into long rolls, 1/2 inch in diameter. Cut into 1-inch pieces and form into a crescent shape. The gnocchi may be made ahead to this point, covered and refrigerated.

Bring a large pot of salted water to a boil. Cook gnocchi in the boiling water for four minutes. Remove using a slotted spoon. Serve with your favorite pasta sauce and grated cheese.



**The Bartlett family simply roasted the potatoes at their annual “pow-wow” dinner in the early 1900s.**

*Submitted by: Fran Fontano Garcia*

