

SKILLET SPAETZLE

Ingredients:

- 1 yellow onion, very thinly sliced
- 2 T. butter
- 2 c. flour
- 2 tsp. kosher salt
- 2 eggs
- 1 c. whole milk
- 2 T. butter
- $\frac{3}{4}$ c. shredded Emmental
- $\frac{3}{4}$ c. shredded Gruyère
- Pinch of freshly ground black pepper



Directions:

- 1) Cook the onion in 2 T. butter over low heat for about an hour, until caramelized, stirring occasionally.
- 2) For the Spätzle: Bring a large pot of water to the boil. Whisk together the flour, salt, eggs, and milk. The batter should be pourable, but not too runny. (Add a bit more milk or flour to adjust consistency, if needed.) Pour half of the batter through a Spätzle maker (or the holes of a colander or flat grater) into the boiling water. Bring back to a boil and boil for 4 minutes, then remove, using a slotted spoon. Boil the rest of the batter.
- 3) Preheat oven to 400 degrees.
- 4) In a large oven-safe skillet on the stovetop, melt 2 T. butter. Lightly sauté the Spätzle with the caramelized onions. Stir in $\frac{1}{2}$ c. of each cheese and the pepper and remove from heat.
- 5) Top the skillet with the remaining shredded cheeses and bake for about 15 minutes, or until golden and bubbly.