

Karen's Gnocchi

- 2 lb. russet potatoes (about 4 medium), scrubbed
- 1 ½ cups unbleached all-purpose flour, more for kneading and rolling
- 1 tsp. kosher salt
- 1 large egg, lightly beaten

1. In a large pot, boil UNpeeled potatoes until tender, remove from the pot and let cool enough to handle, then remove the skin.
2. Pass through a Potato Ricer.
3. On a flat surface or in a bowl, mix together the flour and salt. Make a well in the middle and add the potatoes and egg, mix together with your fingers to form a soft dough, it should not stick to your fingers. Set dough aside on a floured surface, covered with a towel.
4. On a lightly floured surface, cut small amounts of dough to form ropes with your hands and cut into 3/4-inch pieces, then slide each piece on the back of a fork and squeeze a little (but not too hard).
5. Place on parchment covered cookie sheet. Sprinkle with a little bit of flour so they don't stick together and cover with a towel. Continue until all dough has been used.
6. Let the gnocchi rest for up to 20 minutes before cooking.
7. In a large pot of salted, boiling water cook the gnocchi. Gnocchi are ready when they float to the top.
8. Drain and toss with desired sauce.