

## **NORTHERN UNIQUE CATERING – Rob Walsh**

### **Spaetzle (German pasta)**

1 bottle of beer, or wine  
3 eggs

Salt & pepper to taste  
1 ½ - 2 cups flour

Mix the eggs in a bowl, add salt & fresh ground pepper. Add beer and flour and mix to make a paste. Let sit for 10 minutes. Meanwhile, bring a pot of water to a boil. Strain through a spaetzle strainer or colander into pot of boiling water and let cook for a few minutes. They will rise to the top when cooked. Strain and place on platter.

### **Brown Butter & Zucchini Cream Sauce**

¼ lb butter  
½ lb lean back bacon  
1 med onion, chopped  
4 cloves garlic, sliced  
2 cups zucchini, cubed

2 sweet peppers, diced  
1 ½ cups beer  
1 cup cream  
Smoked gouda for the top  
Green onions

Brown the butter in a sauté pan. Add bacon and cook till slightly crisp. Add onion and garlic and sauté for a few minutes. Add zucchini and peppers and cook, stirring occasionally, till cooked.

Add beer and simmer till it reduces slightly. Add cream and cook, stirring constantly, until thick. Toss with cooked pasta and garnish with grated cheese and green onions. Enjoy!