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SPAETZLE WITH KNOCKWURST, KALE, HOMINY, AND MUSHROOMS

FROM THE KITCHEN OF GUY FIERI®

Time: 30 minutes | Yield: serves 4 to 6

2 tablespoons extra virgin olive oil
1 pound garlic knockwurst links, cut into ¼-inch-thick rounds
8 ounces chanterelle mushrooms, washed, trimmed, and halved
1 cup red onions, julienne
2 cloves garlic, minced
1 teaspoon kosher salt
½ teaspoon fresh ground black pepper
8 ounces baby kale, washed and torn into bite-size pieces
1 (15-ounce) can hominy, rinsed and drained
1 cup Leinenkugel's® Summer Shandy®
1 cup low-sodium chicken broth
4 tablespoons unsalted butter

Spaetzle:

1 cup all-purpose flour
3 tablespoons + 1/2 teaspoon kosher salt
Pinch white pepper
½ teaspoon fresh ground nutmeg
2 eggs
¼ cup milk
1 tablespoon flat-leaf parsley, minced

Begin by making spaetzle:

In a large mixing bowl, combine flour, ½ teaspoon salt, pepper, and nutmeg. In a separate bowl, mix eggs and milk together. Make a well in the center of the dry ingredients and add the wet mixture. With a fork, slowly pull the flour in from the sides and mix to combine, then use a wooden spoon to mix the dough until it's smooth and thick, about 5 minutes. Allow the dough to rest for 10–15 minutes, covered.

Blanch spaetzle:

In a large saucepot over high heat, bring 6 quarts of water and 3 tablespoons of salt to a boil, then reduce to a simmer. Place a large-holed colander over the simmering water. In batches, form the spaetzle by pushing the dough through the holes of the colander with a rubber spatula or wooden spoon. Cook the spaetzle for 3 to 4 minutes or until the spaetzle floats to the surface. Strain and run under cold water. Set aside until ready to finish.

To a large sauté pan over medium-high heat, add the olive oil and the knockwurst. Sauté the knockwurst until golden brown and crisp around the edges, about 8 to 10 minutes. Add the chanterelles, onions, garlic, salt, and pepper. Cook until the onions are just wilted, about 4 minutes. Add the kale and hominy and sauté for a further 2–3 minutes. Deglaze the pan with Leinenkugel's Summer Shandy and chicken broth and bring to a simmer. Add blanched spaetzle and heat through. Finish with butter, taste for seasoning, and garnish with parsley.

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