**Mama Martucci’s Gnocchi Recipe**

6 large Idaho potatoes peeled

1 cup semolina

2 to 2 1/2 lbs. flour

2 eggs

salt

Yield: 6 pounds

Boil potatoes. In a food processor, pulse cooked potatoes until finely mashed. On a large wooden board, pour flour and make a well. In the middle of well, add two eggs. Beat eggs with fork and begin to bring in flour. Add potatoes and mix well with hands. Kneed until dough become smooth and all lumps are gone. When done kneeding, cut off a piece of dough and roll out into long piece. Cut long piece diagonally, into 1 inch long pieces. Indent gnocchi with finger and roll toward yourself. This will give gnocchi a little shape. (Be sure to have some flour underneath gnocchi when rolling, so they won’t stick.)

To cook:

Bring a large pot of salted water to boil. Drop in gnocchi. Stir and cook on medium heat until gnocchi is tender. Drain and serve with meat sauce or pesto sauce, whatever you desire.

If you want to cook gnocchi another time:

Place wax paper on baking sheets. Put gnocchi on wax papered baking sheets and place in freezer for the day. Later on, put frozen gnocchi in plastic baggies and leave in freezer. You will have gnocchi’s to eat later on when you desire.

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