

Ken's Soup Spaetzle

or Rivelets as we called them.



We called them rivels, the German name is Spaetzle. My mother learned how to make them from her mother Emma (Linden) Hornung. Rivels are small lumps of egg dough like tiny dumplings. They are made by forming a flour-based dough with egg, salt and water or milk and dropping small lumps into hot soup to cook.

DRY INGREDIENTS:

- 1 1/2 cup - All-Purpose Flour
- 1/4 tsp. - Salt
- 1/8 tsp. - Pepper

MOIST INGREDIENTS:

- 2 large - Eggs
- 1/2 cup - Skin Milk

DIRECTIONS:

- 1.) Bring pot a pot soup broth to boil. Combine dry ingredients, then combine moist ingredients. Add dry ingredients to moist ingredients, mix well with electric mixer or by hand until smooth.
- 2.) Drop by 1/2 tsp. into soup broth, Rivels (Spaetzle) are done when they float.

Adah's Classic Macaroni Salad



This is Adah's version, developed while attending Ohio Northern University.

INGREDIENTS:

- 1** cup - *Hellmann's®* or *Best Foods®* Mayonnaise
- 2** tbsp. - Vinegar
- 1** tbsp. - Prepared Mustard
- 1** tsp. - Sugar
- 1** tsp. - Salt
- 1/4** tsp. - Pepper
- 8** oz. - *Mueller's®* *Elbows* (about 1 3/4 cups), cooked, rinsed with cold water and drained
- 1** cup - Celery (thinly sliced)
- 1** cup - Green or Red Bell Pepper (chopped)
- 1/4** cup - Onion (chopped)

DIRECTIONS:

- 1.)** Combine mayonnaise, vinegar, mustard, sugar, salt, and pepper in a large bowl.
- 2.)** Next add elbows, celery, pepper, and onion to the bowl. Toss to coat.
- 3.)** Cover, chill to blend flavors.