

Recipes from the 2021 International Airstream Rally  
Lebanon, TN  
Gina Eggers

Gnocchi

4 medium to large potatoes, Russet or Yukon Gold (whole, skin on).

2 whole eggs

½ cup Ricotta (not low fat)

2-3 cups AP flour (as needed to make gnocchi not sticky)

1/2 tsp salt

1. Wash potatoes and boil until soft but not breaking apart. Let cool enough to handle, but not completely cold. Warm potatoes help to absorb the eggs and the flour. Peel skin off the potatoes and use ricer to process the potatoes into a bowl or onto the counter. If no ricer, mash well.
2. Add eggs, ricotta and salt and mix lightly. Add 1 ½ cups flour and mix gently. Continue to add flour until gnocchi are soft but not too sticky. Go gently! Use your hands to squish in the flour and try not to overmix. You don't need gluten development here.
3. Cut off a handful of dough and roll into a log about ¼ inch in diameter. Cut into small pieces with a knife or dough cutter. Roll each piece over a fork or a gnocchi board onto a floured surface. This makes the ridges in the gnocchi.
4. Bring a large pot of salted water to a boil. Boil gnocchi in gently simmering water until they float to the surface. Remove with a strainer, let

the water drip off, transfer directly to the sauce. You can strain first into a colander, but don't let them sit there too long or they will stick together.

5. Note: The amount of flour used will be different every time based on the size of your potatoes and the size of your eggs.

### Tomato Cream Sauce

1 clove garlic, minced

1 chopped shallot

2 T finely chopped sun-dried tomatoes

1 ½ cup whole milk or half & half

¼ cup white wine

1. Chop shallot and garlic and sauté lightly for a couple of minutes in olive oil or butter.
2. Add wine and tomatoes.
3. Add milk or cream and gently simmer to reduce but don't let boil. This takes about 5-10 minutes. Add salt and pepper to taste.
4. Drop gnocchi directly into the sauce after draining.

### Mushrooms and Peas Sauce

1 stick of butter

1 cup chopped mushrooms (medium dice)

½ shallot or sweet onion, finely chopped

1 clove minced garlic

½ tsp salt

½ cup peas

Juice of 1 lemon

2 T chopped parsley

½ cup grated Parmesan cheese

1. Sauté mushrooms in butter for 10 minutes or until the water evaporates from the mushrooms.
2. Add shallot and garlic and salt and give it another few minutes.
3. Add lemon juice and peas and cook 5 minutes.

4. Drop gnocchi into sauce and top with parsley and Parmesan cheese.
5. Note: if you want more sauce you can also add some vegetable broth with the lemon juice and peas, about  $\frac{1}{2}$  cup.