Potato Gnocchi in Herb Butter Sauce
Anka Bric of Twyrl Pasta Bistro

2 large servings

Ingredients

4 medium potatoes (white, russet, or Yukon gold)
1 teaspoon salt for potato mix, more for boiling water
1 teaspoon black pepper
1 egg, whisked
1 ½ cups flour
2 tbsp butter
chopped herbs, such as sage, thyme, chives, or whatever you have on hand

1. Boil potatoes until fork tender, peel and mash while still warm. You can use a potato ricer if you have one, otherwise a masher or a strong fork will do.
2. Start a pot of salted boiling water.
3. Salt and pepper and mix in egg.
4. Using your hands and working quickly, mix in flour gently until you have a soft dough that just holds together. Add more flour if it’s too sticky.
5. Make a ball of dough and cut into 4 pieces. Roll each piece out on a floured surface with your hands to make a long tube, then cut into small pieces. To make indentations on the gnocchi that will better hold the sauce, roll each piece gently over the tines of a fork.
6. In a saucepan, heat butter and add herbs.
7. Cook until the butter is slightly browned.
8. To cook gnocchi, drop into salted boiling water. After about a minute, the gnocchi will float to the top. Cook one minute more, then remove with a slotted spoon and transfer directly to the herb butter pan.
9. Continue until all the gnocchi are done and enjoy!

(Uncooked gnocchi can also be frozen and cooked later.)