

# Gnocchi with Sage Butter Sauce



## Gnocchi

### Ingredients

- 1 lb potatoes (approximately 3 potatoes)
- ¾-1 C all-purpose flour
- 1 egg
- Optional: 3 T parmesan

### Directions

1. **Microwave Directions:** Wash and pierce potatoes. Cook in microwave until tender but still firm. Cut in half and scoop out potato; discard peel. Mash with a fork or potato masher or put through a ricer.  
  
**Stovetop Directions:** Bring a large saucepan of salted water to a boil. Add potatoes to saucepan. Cook until tender but still firm, about 15 minutes. Drain, cool, peel and mash with a fork or potato masher or put through a ricer.
2. Combine potatoes, egg, parmesan (*optional*) and ¼ c of flour at a time until it is dry to the touch, but not crumbly. , flour and egg in a large bowl. Knead until dough forms a ball. Shape small portions of the dough into long "snakes," approximately ½" in diameter. On a floured surface, cut snakes into half-inch pieces and use a fork to indent one side (this will allow the sauce to stick better to the gnocchi).
3. Bring a large pot of lightly salted water to a boil. Drop in gnocchi and cook until gnocchi have risen to the top. Cook for additional 4-5 minutes; drain and serve with your choice of sauce.

## Sage-Butter Sauce

### Ingredients

- 1 batch prepared homemade gnocchi (see recipe) OR 2 (12 ounce) packages potato gnocchi
- ¼ cup butter
- 1 clove garlic, minced
- 1 teaspoon dried sage
- ¼ teaspoon salt
- ¼ cup grated Parmesan cheese
- ¼ teaspoon ground black pepper

### Directions

1. Bring a large pot of lightly salted water to a boil over high heat. Add the gnocchi pasta, and cook until they float to the surface, 2 to 3 minutes; drain.
2. Melt the butter in a skillet over medium heat. Stir in the garlic, and cook until the garlic has softened and is beginning to turn golden brown, about 4 minutes. Stir in the sage and salt for a few seconds, and then add the cooked gnocchi. Toss gently with ¼ cup of Parmesan cheese and the pepper. Sprinkle with the remaining 2 tablespoons Parmesan cheese to serve.