



Chef Wildt's

GNOCCI

- In a double boiler heat 2 cups of milk, do not boil.
- Add ½ cup of cream of wheat, 1 t salt, 1/2 a stick of margarine and a dash of cayenne.
- Stir until margarine is melted and mixture thickens.
- Remove from heat and add 1 cup of grated cheese.
- Meanwhile beat 1 egg with a fork then add some of the hot mixture to the egg (to prevent stringing), then combine everything.
- Place all in a greased casserole (8x6 Corningware worked for me), sprinkle with paprika (for color) and let stand at room temperature for about an hour.
- Bake at 350 for an hour or until brown.
- If you double the recipe decrease the salt.
- Serves four, and is perfect with stewed tomatoes.