**Dating Bacon Cause You Know You Want to...Spaetzle**

**Spaetzle Ingredients:**

2 eggs  
¼ cup milk  
½ cooked and mashed sweet potato  
1 ½ cups of Buckwheat flour  
¼ tsp nutmeg  
¼ tsp white pepper  
Pinch of salt

**Spaetzle Procedure:**
Combine dry ingredients. Blend milk and egg together in a separate bowl. Add to dry ingredients. Using a fork blend ingredients to form a sticky dough.

Press dough through spaetzle maker, or sieve with ¼ inch holes.

Drop a few at a time into a pot of boiling water. Cook 5 – 8 minutes. Drain and set aside.

In a fry pan cook:
6 – 8 slices bacon, cut into ½ inch pieces.  
Remove excess fat from fry pan and add:  
½ onion sliced to desired taste  
½ cup pumpkin seeds  
6 dates thinly sliced

Once sautéed add drained Spaetzle and blend gently until Spaetzle is lightly browned, not overworked.