**Gnocchi**

1 pound russet potatoes
3/4 cup all-purpose flour
1 egg
1 pinch salt
2 tbsp. canola oil (only if storing)

Peel and cut potatoes into large chunks and boil until they are soft. While still warm, pass through vegetable mill onto clean pasta board or mash very well with fork or potato masher.

Set 6 quarts of water to boil in a large spaghetti pot. Set up ice bath with 6 cups ice and 6 cups water near boiling water.

Make well in center of potatoes and sprinkle all over with flour, using all the flour. Place egg and salt in center of well and using a fork, stir into flour and potatoes, just like making normal pasta. Once egg is mixed in, bring dough together, kneading gently until a ball is formed. Knead gently another 4 minutes until ball is dry to touch.

Roll dough into 3/4-inch diameter logs and cut into 1-inch long pieces. Drop these pieces into boiling water and cook until they float (about 1 minute). Meanwhile, continue with remaining dough, forming dowels, cutting into 1-inch pieces and flicking off of fork. As gnocchi float to top of boiling water, remove them to ice bath. Continue until all have been cooled off. Let sit several minutes in bath and drain from ice and water.

Stir into sauce on stovetop and heat through. Serve.

If not eating right away, toss with 1/2 cup canola oil and store covered in refrigerator up to 48 hours until ready to serve.