

Smoked Pulled Pork Käsespätzle

Prep: 20 minutes • Cook: 6 hours

Buttery, cheesy spätzle layered with smoky pulled pork and crowned with crispy fried onions and fresh chives—rich, stretchy, and deeply savory with a kiss of backyard smoke.

Ingredients

- 2 eggs
- 200 g (about 1 2/3 cups) all-purpose flour
- 150 ml (about 1/2 cup plus 2 Tbsp) milk
- 15 g (about 1 Tbsp) butter (melted)
- 1 pinch ground nutmeg
- 2 Tbsp butter (for tossing hot noodles)
- 2/3 to 3/4 cup smoked gouda cheese (shredded)
- 2/3 to 3/4 cup emmental cheese (shredded)
- 1 large yellow onion (sliced into thin rings)
- 1 Tbsp all-purpose flour (for dusting onions)
- 3 Tbsp butter (for frying onions)
- 2 lb country style pork ribs
- 2 Tbsp Hey Grill Hey Beef Rub
- 2 Tbsp butter (for wrapping with ribs)
- to taste chives (chopped, for garnish)

Instructions

1. Preheat a smoker to 250°F using a mild fruit wood (apple or cherry) or oak/hickory for a stronger smoke.
2. Pat the country style pork ribs dry and season generously on all sides with Hey Grill Hey Beef Rub.
3. Place ribs directly on the smoker grates and smoke about 3 hours until the internal temperature reaches ~165°F and the exterior is deep mahogany.
4. Wrap ribs tightly in foil with 2 Tablespoons butter and return to the smoker; continue cooking about 3 more hours until 203°F and probe-tender.
5. Rest wrapped ribs 15–20 minutes, then shred the pork and set aside.
6. Bring a large pot of heavily salted water to a boil for the spätzle.
7. Whisk together the eggs, flour, milk, melted butter, and a pinch of nutmeg to form a thick, just-barely-runny batter.
8. Working in batches, press the batter through a spätzle press (or grate/cut) directly into the boiling water; simmer

about 2 minutes until the noodles float and are tender. Skim out and drain.

9. Toss the hot spätzle with 2 Tablespoons butter until coated and separated.

10. For the onions, toss the sliced onion rings lightly in flour to coat.

11. Melt 3 Tablespoons butter in a large skillet over medium-high heat; fry onions 5–10 minutes until deep golden and crispy. Transfer to a paper towel-lined plate.

12. Warm the shredded pork in the same skillet over medium heat for 3–4 minutes to reheat and crisp the edges slightly.

13. Assemble in a serving dish or small cast-iron skillet: layer hot noodles, shredded smoked gouda and emmental, and warm pulled pork; finish with a final layer of noodles and cheese so the heat melts everything.

14. Top with the crispy fried onions and a shower of chopped chives. Serve immediately while hot and melty.

Tags: Pork, German, Smoked, Comfort Food, Noodles, Cheese

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