

[Your Name]
[Your Address]
[City, State, Zip Code]
[Email Address]
[Date]

[Recipient's Name]
[Recipient's Address]
[City, State, Zip Code]

Dear [Recipient's Name],

I hope this letter finds you well! I wanted to share a delightful recipe for homemade gnocchi that I think you'll truly enjoy. This recipe is both simple and rewarding, perfect for a cozy dinner at home.

****Homemade Potato Gnocchi Recipe****

****Ingredients:****

- 2 lbs of russet potatoes
- 1 1/2 to 2 cups all-purpose flour
- 1 large egg
- 1 teaspoon salt
- Pinch of nutmeg (optional)

****Instructions:****

1. ****Boil the Potatoes:**** Wash the potatoes and place them in a pot of cold salted water. Bring to a boil and cook until tender, about 30-40 minutes.
2. ****Mash the Potatoes:**** Drain the potatoes and let them cool slightly. Peel while still warm, then mash until smooth.
3. ****Make the Dough:**** In a large bowl, combine mashed potatoes, 1 1/2 cups flour, egg, salt, and nutmeg (if using). Mix until a dough forms. If sticky, gradually add more flour.
4. ****Shape Gnocchi:**** Divide the dough into sections. Roll each section into a rope about 1/2 inch thick, then cut into 1-inch pieces. Use a fork to create grooves.
5. ****Cook Gnocchi:**** Bring a large pot of salted water to a boil. Add gnocchi in batches and cook until they float to the surface, about 2-3 minutes.
6. ****Serve:**** Toss cooked gnocchi with your favorite sauce, such as marinara, pesto, or brown butter with sage.

I hope you give this recipe a try! It's a comforting dish that pairs wonderfully with a fresh salad and some crusty bread. Let me know how it goes!

Warm regards,

[Your Name]
[Your Phone Number]