

HOME MADE NOODLES

Jeannette Sill's



Beat together:

2 whole eggs

$\frac{1}{2}$ teaspoon salt

Add flour (1 to $1\frac{1}{2}$ cups).

Add more flour, if needed, so that dough holds together and is easy to roll out.

Roll thin and let dry (1- $1\frac{1}{2}$ hours, depending on the humidity in the air).

Cut them into strips now or after then have dried.

Do not let them dry out completely or they will crumble.

Freezes well.

Takes about 20 minutes to cook in chicken or beef broth or boiling water. The best flavor comes from using the broth.

"These are a snap to make once you have made them a couple of times and get a feel for the consistency of the dough when it is mixed, rolled out, and dried. There is nothing like homemade noodles and they cost a pittance. Frozen Reames Noodles are the next best thing if you don't want to make your own."



Special Bridal Shower Edition
Lisa & Ryan (2006)