Homemade Egg Noodles

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<sup>2</sup>/<sub>3</sub> cup all-purpose flour

1 egg (2 Tbsp. water mixed with 1 Tbsp. whole egg powder)

1 Tbsp. water

<sup>1</sup>/<sub>2</sub> tsp. salt

1 tsp. oil
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First put the ²/₃ cup of flour in a medium bowl. In a separate small bowl, add the last 4 ingredients, barely stir together with a fork. Add the liquid mixture to the flour and use a rubber spatula to fold the ingredients together. When they can be rolled into a ball, begin to knead as you would with bread for about 10 minutes. Cover with an upside down bowl and let it sit I hour.

Next roll out the dough, stretching a little more with each roll. Between each rolling and stretching, continue to sprinkle it with flour to keep the dough from sticking to the pin and board. Repeat this procedure until dough is fairly thin. At this point take a sharp knife and cut the noodles, then hang on a drying (laundry) rack for about 30 minutes or store for weeks in a jar.

If you are making Won Tons or Ravioli there is no need to dry, just fill at once.

Cook noodles in plenty of rapidly boiling salted water. Drain well and proceed with pasta recipe soup or casserole. Once you taste the difference and see how simple this recipe is you may never return to store bought pasta.