

Homemade Pasta: 4 favorite varieties

each recipe yields 4 servings

Homemade Egg Noodles (basic recipe)

1 1/3 cup all purpose flour
2 eggs (4 TBS. water + 2 TBS whole egg powder)
2 TBS water
1 tsp. salt
1 tsp.oil

Tomato Basil Pasta

1 1/3 cup all purpose flour
2 TBS whole egg powder
2 tsp. dried basil
5-6 TBS tomato juice
2 tsp.oil

Pizza Pasta

1 1/3 cup all purpose flour
2 TBS whole egg powder
1 tsp. salt
3 tsp. pizza seasoning
5-6 TBS water
2 tsp. oil

Old Bay Pasta (good with seafood)

1 1/3 cup all purpose flour
2 TBS whole egg powder
1 tsp. salt
3 tsp. Old Bay Seasoning
5-6 TBS water
2 tsp. oil

Tools needed: Pasta Maker

Sift egg powder into dry ingredients. Whisk to combine. Add wet ingredients and stir. When it can be rolled into a ball, begin to knead as you would with bread for about 10 minutes. Cover and let rest for 1 hour.

Working with half a dough ball at a time, flatten into a disk and feed through a pasta maker beginning on gauge 1 and continuing until fairly thin (gauge 6). If drying for use later, hang on a drying rack. If using immediately the pasta can be pressed, cut and laid onto a cookie sheet before cooking in boiling salted water. Homemade pasta cooks faster than store bought pasta, 3 to 5 minutes at most. Drain well and serve immediately.

To freeze: After hanging pasta to dry for one hour, carefully place in freezer bags and freeze. When ready to use, don't thaw, just drop the frozen pasta into boiling water and cook for 5 minutes.

To store dried: After hanging and drying completely, the pasta can be stored for several months in an airtight bag or container. Drying times will depend on the size of your pasta as well as humidity. When cooking it after it's been dried, it will take longer to cook, 7-9 minutes. *Pasta should not be dried and stored in this way if making with raw eggs.