

Grandma Becky's Homemade Noodles

2 cups of all purpose flour
½ teaspoon salt
3 egg yolks and 1 whole egg beaten up
3 egg shells of cold water

Combine the flour and salt in a large bowl. Make a well in the center of mixture and add the beaten eggs and 3 eggshell (halves) of cold water. Blend together with a fork until it forms a ball. Divide in half and roll out the dough balls on floured surface until they are about 1/8 inch thick. Cut these into long strips about 2" wide and let dry on top of the floured surface for about 3 hours turning over occasionally. Keep sprinkling the noodle dough with flour to keep it drying. When dry, lay the strips on top of each other in 3-4 layers and slice your noodles either thin or thick whichever you prefer. Run your fingers through the sliced noodles and separate, add a little more flour and let dry a little longer and then cook in broth till done.

You can double or triple this recipe if you want to make large quantities of noodles, I used to do that since we had lots of chickens that laid eggs every day and we had to use them up!

Please note when making large batches:

After you slice the noodles and run your fingers through them, sprinkle some more flour on them and let them dry a little longer and then bag up into freezer zip lock bags and squeeze out the excess air and freeze to use them later. This works great!!

Also when mixing up large quantities of noodles you may want to roll out in several big thin circles and then lay them on a newspaper to dry. I used to have noodles drying on the backs of chairs and tabletops with newspapers underneath to protect the furniture and to help the drying process. Also if you must move the noodle circle then it makes it a lot easier to move....just pick up the corners of the paper and carry wherever you want! Have fun making my noodles!