



EGG NOODLES

- 1 Egg
- 1/4 Teaspoon Salt
- 2/3 Cup Flour

DIRECTIONS

1. Beat egg slightly, add salt and enough flour to make a stiff dough.
2. Knead well, let stand covered with a towel for 30 minutes.
3. Roll out paper thin.
4. Dough must not be sticky or brittle.
5. Slice across rolled dough into fine strips.
6. Drop into boiling salted water and cook 10 minutes.