

Homemade Egg Noodles - (page 2 of 2)

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Stack the strips and slice into shoestring widths. To store noodles, spread out on wax paper and dry thoroughly at room temperature. When dry, store in a covered container in the refrigerator, or freeze.

This recipe makes about 1 pound of dry noodles. It is best if you use the noodles immediately because once dried egg powder has been mixed with water and activated, it is susceptible to salmonellae poisoning when left out.

**To cook the noodles:** Cook dry noodles in boiling salted water, or broth. Cover and cook slowly for 12 minutes.