

Egg Noodles:

2 cups flour

3 egg yolks

1 whole egg

2 tsp salt

1/3 cup water, about

Place flour in a mixing bowl and make a well in the middle. Mix other ingredients in a glass measuring cup. Add to the flour, in the well. Mix with a fork until mixture is well blended. Add more water if necessary. The dough should be just soft enough to be formed into a ball. Knead about 5 times. Roll out on a well floured surface. (About 8x12 inch rectangle. You want the noodles fairly thin because they will thicken slightly as they cook.) Dust the top of the dough lightly with flour. Cut dough with a knife or pizza cutter to desired size. I usually cut the dough once or twice lengthwise, then make ¼-1/2 inch strips. Dust with ample flour and scatter on two cookie sheets. Allow to dry out while you make the soup.