JENNI MARIE'S TEST KITCHEN

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Homestyle Egg Noodles
Serves 5-6 People

Equipment Needed:

- **Large Mixing Bowl**
- **Kitchen Scale**
- **Measuring Cups & Spoons**
- **Rolling Pin & Wooden Spoon**
- **Flour Sifter or Fine Mesh Strainer**
- **Pastry Mat (optional)**
- **Pasta Maker (optional)**
- **Sharp Knife or Pizza Wheel**

Directions:

1). Gather all equipment & ingredients. Whisk eggs, salt, and half & half together in a large mixing bowl. Add flour until a firm dough forms (you may not need all 1.5 cups and that's okay. Save the rest for rolling out the dough). It shouldn't be a sticky dough. Shape the dough into a ball and divide the ball in half. Roll one half out onto a floured work surface. Use a rolling pin to roll out the dough to desired thickness (about 1/8" thick or less). You will have to continue sprinkling flour onto the dough & work surface during the rolling process to keep it from sticking.

- ***1.5 C. (240g.) Sifted AP Flour (you may not need all of it)***
- ***2 Large Eggs Slightly Beaten***
- ***3/4 t. Kosher Salt***
- ***3 T. (45ml.) Half & Half***

2). I use a pizza wheel to cut my noodles into long strips about 1/4" wide. You can also flour the rolled dough generously, roll it up like a scroll, and use a very sharp knife to slice your noodles that way. This method will make for more uniform noodles. The third method would be to put your dough through a pasta maker. Once noodles are cut, sprinkle them liberally with flour and gently toss them to evenly coat and keep from sticking together. Spread noodles out onto your work surface and let them dry for at least 2 hours before cooking. I usually let mine dry for about 8-12 hours because I make them a day ahead.

Making noodles in a light gravy and served over mashed potatoes is the way my family enjoyed them during holiday dinners. They were always the star of the show, and we every single one of us would overindulge. Here's how you make them using this method.

2). Bring beef stock to a boil in a large Dutch oven style pot over medium high heat. In a small container with tight fitting lid (like a mason jar), make a cornstarch slurry and set aside. Taste the broth and add salt 1/4 t. at a time until you reach desired saltiness level. Once the broth is at a rolling boil you can start dropping in noodles a little at a time. Let noodles cook for about 5-7 minutes. Give the slurry a good shake and start to pour it into the noodles a little at a time, stirring constantly for about 30-45 seconds between each addition (gravy must be at or near boiling point for this part). Repeat until you reach desired gravy thickness. If it's too thick... add water or broth as needed. Season with salt and pepper and serve immediately (ideally over mashed potatoes). Enjoy!

- ***4 C. Beef Stock***
- ***3 T. Cornstarch***
- ***3 T. C. Cold Water***
- ***Salt & Pepper to taste***

This recipe makes approx. 12 oz. of dry noodles. I figure about 2.5 - 3 oz. of dry pasta per person depending on how many other items we have, and how many children are eating. If you're feeding a large crowd, double or triple this recipe. I like to make a double batch, and freeze half of them to enjoy at a later date. They'll keep in the freezer for a couple of months.

****Another great way to serve these noodles is boiled in salt water, dressed with melted butter and parsley, and served with beef stroganoff.***