



# Recipe #549 Pasta,

## Serving Size and Ingredients: 4 oz.

25 Servings	50 Servings	100 Servings	Ingredients
8-1/4	16-1/2	33-1/2	Eggs, Beaten
1 Tbsp.	2 Tbsp. + 2-1/4 tsp.	1/3 cup + 1 tsp.	Salt
8-1/3 cups	16-2/3 cups	33 cups	Flour All Purpose
1 cup	2 cups + 1 Tbsp.	4 cups + 2 Tbsp.	Water

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## ***Recipe #549 Pasta, Instructions:***

- 1. In a medium sized bowl, combine flour and salt. Make a well in the flour, add the slightly beaten egg, and mix. Mixture should form stiff dough. If needed, stir in 1 to 2 tablespoons water.***
- 2. On a lightly floured surface, knead dough for about 3 to 4 minutes. With a pasta machine or by hand roll dough out to desired thinness. Use machine or knife to cut into strips of desired width.***