



Recipe #551 Egg Noodles,
Serving Size and Ingredients: 4 oz.

| 25 Servings | 50 Servings | 100 Servings | Ingredients |
|-------------|------------------|------------------|-----------------|
| 10 cup | 20 cups | 40 cups | Wheat Flour |
| 2-1/2 Tbsp. | 1 Tbsp. + 2 tsp. | 3 Tbsp. + 1 tsp. | Salt |
| 1-1/4 tsp. | 2-1/2 tsp. | 1 Tbsp. + | Baking Powder |
| 15 | 30 | 60 | Egg |
| | | | Water As Needed |
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North Central New Mexico Economic Development District
 Council of Governments
 Non-Metro Area Agency on Aging
 PO Box 5115 Santa Fe NM 87502
 505-827-7313



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Instructions:

- 1. Combine flour, salt and baking powder. Mix in eggs and enough water to make the dough workable. Knead dough until stiff. Roll into ball and cut into quarters. Using 1/4 of the dough at a time, roll flat to about 1/8 inch use flour as needed, top and bottom, to prevent sticking. Peel up and roll from one end to the other. Cut roll into 3/8 inch strips. Noodles should be about 4 to 5 inches long depending on how thin it was originally flattened. Let dry for 1 to 3 hours.***



- 2. Cook like any pasta or, instead of drying first cook it fresh but make sure water is boiling and do not allow to stick.***

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