

# Chinese Egg Noodles

## Ingredients

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2 c Flour  
1/2 t Salt  
3 Eggs  
1 T Water

## Instructions

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1. Combine the flour and salt in the bowl of a stand mixer. Add the eggs and water, and combine with a spatula to form a shaggy dough. Turn on the mixer fitted with the dough hook attachment, and knead for 10 minutes. Cover the dough and allow to rest for 30 minutes.

2. Divide the dough in half. Set one half aside, covered. Flatten the dough half into a thin rectangle, about 1-2 cm. With the pasta roller at the thickest setting, feed the dough through, being sure to guide it straight.

3. Continue to run the dough through the roller once at each setting. When you've gotten halfway through the settings, you may want to cut the dough in half. When the dough is thin enough to see your hand through it, thoroughly flour both

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sides of the dough sheet. Then run it through your desired noodle cutting setting or cut by hand.

Toss the noodles in additional flour to prevent them from sticking to each other. Repeat with the other half of the dough. This recipe makes four portions.

4.If you're not using them right away, simply toss them thoroughly in flour, and transfer them to an airtight freezer bag. Place in the freezer. Make sure they're not compressed in the freezer (don't stack anything on top of them), or the noodles will stick together.

5.To cook fresh noodles bring a large pot of water to a boil. Add the noodles and stir immediately to make sure they don't clump together. Cook the noodles for 60-90 seconds, and add them to your

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favorite sauce, noodle soup, or stir-fry!

6.If cooking from frozen, add them straight into boiling water frozen; do not thaw beforehand, or they may stick together. The frozen noodles will come out of the freezer bag as one big block, but they will separate when they hit the boiling water. Stir immediately until cooked.