

You can make your own egg noodles and even flavor them. Recently I added some paprika to the batch I created, resulting in an orange color noodle.

<b>Egg Noodles</b>	<i>Serves 4</i>
2 eggs, beaten	flour
pinch of salt	

Beat the eggs; add the salt and enough flour to make a stiff dough. The amount of flour will vary depending on the size of eggs. Knead the dough, adding more flour as necessary. Roll out dough with a rolling pin on a board or large surface, adding additional flour to keep it from sticking to the board. Let the dough dry for 1½ hours. Cut the dough into 1½-inch wide strips and stack one on top of the other. Cut the strips into noodles of approximately ¼-inches wide. Bring a large pot of water to boil and add the noodles. Bring back to a boil. Lower the heat and simmer the noodles for 15 minutes. Drain and serve.