

Egg Noodles

Caroline Pflugrath, New Leipzig, North Dakota

3 eggs

3 cups flour

Mix and roll out to very thin sheet. Let dry to a moist sheet, about 3 hours. Roll and cut into noodles.

Henry L. Schmick, e-mail message to Michael Miller.

On sundays and special days we always had chicken noodle soup with butterballs and fresh rye bread. These recipes are from my mother, Rosie Frank Schmick.

6 egg yolks

1 Tbsp water

1 cup flour (unsifted)

1/8 tsp. salt

Beat egg yolks, water and salt with fork until well blended. Add flour and knead on floured board until smooth and flour is all mixed in. Cut in 4 equal portions and roll out in rounds as thin as you like. The thinner the dough, the finer the noodles will be. Place on tea towel and spread on table or any flat surface and let dry enough so that dough can be cut in half. Place one piece on the other and roll, cut noodles, separate and let dry for 2 to 3 hours. In later years she used a noodle machine from Germany which made very consistant and fine noodles.