

Homemade Noodles

Make 1 lb.

6 egg yolks

3 cups flour (approximately)

6 Tbsp. water

Beat the egg yolks and water together thoroughly. Stir in the flour to make a very stiff, yet workable dough. Divide the dough into four balls. Roll each one out, making as thin a layer as possible. Lay each on a separate cloth to dry. When they are dry enough not to stick together, stack them on top of each other and cut them lengthwise into thin strips. Then cut across the width of the dough to form thin strips, about 1½-2 inches long. Allow noodles to dry completely before storing them in an airtight container.

Bring 3 quarts of water to a boil. Add 1½ Tbsp. salt and 1lb. homemade noodles. Stir frequently. After water returns to boil, cook for 8-10 minutes. Drain and serve, covered with brown butter.

Note: Brown butter is a simple, yet pleasing topping for cooked noodles. It is a tradition practiced widely by Amish cooks, especially for use with noodles and steamed vegetables.

Melt desired amount of butter in saucepan. Allow it to brown (watch carefully so it doesn't burn). Pour over noodles in their serving dish.