

## **Homemade Noodles**

Shirley Sue Smith Syroney

5 Eggs 2⅔ C. Flour Water

Slightly beat eggs, then add flour slowly, mixing well, and you may need to add a little bit of water for the noodle dough texture. Place mixed dough on a floured surface. Roll out thin. Add a little more flour so that they don't stick together. Cut and spread out to dry a while before cooking in broth.

