I just saw a post on a homesteading Facebook page about making egg noodles. It had 1000s of shares and likes... I was really surprised that so many people didn't know how to make their own homemade egg noodles, so I thought I'd do a quick post and share the very basic, but delicious recipe we use for DIY homemade noodles.

Ingredients

- 1 cup flour for the noodles and a little more for rolling out
- 1/2 teaspoon fine sea salt
- 2 large eggs or 3 small eggs

Instructions

Crack the eggs into a mixing bowl and beat until light and fluffy. Add the flour and salt; mix to a dough and knead until smooth. At this stage, you can proceed to rolling out the dough immediately, but it is better to let the dough sit for 30 minutes to several hours (even overnight).

Roll the dough out on a floured surface. Thickness wise you can go for anything from 1/4 inch, down to paper thin. It pretty much depends on your preference for your noodles.
Once rolled out, cut into strips using a sharp knife or a pizza cutter. At this stage the uncooked noodles can be stored in the fridge for a few days, or frozen for a few months.

To cook - bring a pan of water to the boil, add the noodles and cook until tender to bite. Usually between 5-10 minutes, depending on the thickness of the noodles.