LARGE BATCH MENNONITE EGG NOODLES

By: RuthAnn Zimmerman

Mix with blender or whisk

12 egg yolks

6 whole eggs

3/4 cup water

1 T. oil (I use melted tallow)

1 tsp. salt

Add:

6-7 cups all-purpose flour

Mix by hand like bread dough until dough is like a soft playdough. If it's too dry add more water, if it's too sticky, add more flour.

Wrap dough in plastic wrap and allow to rest on counter for 2-3 hours for gluten to develop.

Alternately, refrigerate the dough for up to 12 hours and then allow to come to room temp on counter for a few hours.

Cut off golf ball size pieces of dough and cover them in flour by dropping them into a dish of flour. Smash the piece flat with your palms and then put them through your pasta machine on the thickest setting, then on a thinner setting. On my pasta machine I use setting three for the final dough sheets. Allow the pasta sheets to dry for 1 to 2 hours and then run them through the cutter. Alternately, Iron the dough sheets until they are partially dry before running through the cutters.

Place cut pasta on clean surface (I use bed sheets for easy clean up) to dry for 2-3 days. When dry, place in tightly closed containers and store in a cool dry place (or store in freezer)

*How to video on our YouTube channel: Homesteading with the Zimmermans