

## Ukrainian Fresh Egg Noodles - Lokshyna

*Another easy traditional dish is homemade egg noodles or **Локшина**.*

*Homemade noodles are not only added to chicken broth, they may be made in a large quantity, dried, and stored in a covered container for future needs. When you are busy, it is convenient and time saving to have a supply of homemade noodles on hand for any emergency. Increase this recipe to suit your need.*

*This recipe for egg noodles is made in a food processor.*

2 cups all-purpose **Flour**

1/2 tsp. **Salt**

2 large **Eggs** beaten with 2 Tb. **Water**

- ◆ Place flour and salt in food processor bowl fitted with plastic dough blade.
- ◆ Whiz until mixed.
- ◆ Pour the egg-water mixture through the food tube, adding additional water, if necessary, so dough forms a ball.
- ◆ Continue to process dough ball for at least 1 min. or until dough is smooth and elastic. Remove dough, cover with plastic wrap, and let rest for at least 30 min. at room temperature.
- ◆ On a floured work surface and working with half the dough at a time, roll 1/8" thick or thinner.
- ◆ Let dry 10 min. uncovered.
- ◆ Flip the dough over and let dry an additional 10 min.
- ◆ Using a pizza cutter or sharp knife, cut dough into 3" wide strips. Stack the strips on top of each other with flour in between and cut strips into noodles as thin or wide as you like.
- ◆ Separate the noodles with your fingers, tossing them lightly and spreading them out to dry for at least 10 min.; repeat with rest of dough.
- ◆ Bring a large pot of salted water to a boil. Add noodles, shaking off as much extra flour as possible, and return to a boil. Cook 8 min. for medium noodles, shorter for thinner noodles, longer for thicker or larger noodles.
- ◆ Drain and rinse with cold water to stop the cooking process.
- ◆ Or, drain, do not rinse and use immediately in a casserole.
- ◆ Store drained and cooled noodles, covered, in the refrigerator.