

INGREDIENTS:

- 2 large eggs
- 3/4 teaspoon salt
- 2 Tablespoons milk
- 1 1/2- 2 cups all-purpose flour

DIRECTIONS:

1. Mix eggs, milk, and salt together until smooth. Stir in one cup of flour until smooth. Add additional flour, just a small spoonful at a time, until the dough comes together in a ball, but is still slightly sticky.
2. Dump dough out onto a floured surface. Use well floured hands to knead the dough with your hands, until it's no longer sticky, about 3-5 minutes. Allow dough to rest for 10 minutes.
3. Roll out onto a lightly floured counter until it's very thin -- less than 1/4" thick or paper thin.
4. Use a sharp knife or pizza cutting wheel to cut the noodles into long strips, however narrow or wide you like. You could even twist some with your fingers to make them prettier.
5. To cook them immediately, add them to a pot of boiling water and cook until tender to the bite, about 2-3 minutes. Drain and serve in your favorite recipe.