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HOMEMADE NOODLES

- 7/8 Cup Sifted Flour
- 1/2 Teaspoon Salt
- 1/2 Teaspoon Baking Powder
- 1/8 Teaspoon Poultry Seasoning
- 1 Egg, beaten

DIRECTIONS

1. Sift flour with salt, baking powder and poultry seasoning.
2. Add to beaten egg and mix until thoroughly blended.
3. Roll paper thin on a floured board.
4. Allow to stand 20 minutes.
5. Roll up and slice 1/8 inch thick.
6. Toss lightly to separate strands.
7. Spread out to dry for several hours.