

## Noodles

10 eggs  
1 Tsb salt

4 drops yellow color  
5 c flour

Mix c mixer. Add by hand flour enough to roll (1 c plus) into 6 lg rounds. Dry 3-4 hours. Depends on drying conditions. Stack rounds, cut into quarters, cut into 3" stacks & cut thin. Make 1 bread wrapper full. ~~dry overnight~~ before bagging then freeze.