**Homemade Noodles**

1 C flour
1 egg
1/2 tsp salt
2 TBS milk or cream

Beat the egg and add milk.  Stir in salt and flour.  Dough should be stiff so adjust as needed.

Knead thoroughly and roll out thin as possible.  Cover with a towel and let sit for few minutes.

Cut into strips, sprinkle with flour, stack strips on top of each other and cut crosswise to size wanted.

Drop into boiling soup.  They can be dried and kept in the fridge
until needed.