

# Potato Noodles

Edmonton Potato Growers

**2 C mashed potatoes**

**4 C flour**

**3 eggs**

**¼ C oil**

**1 Tbsp. salt**

- *Mix all ingredients and knead until smooth.*
- *Let rest 30 minutes.*
- *Roll out thinly on floured board.*
- *Cut into strips of desired thickness.*
- *Put into rapidly boiling water, one at a time to avoid clumping.*
- *Cook for 7 minutes; rinse with cold water and drain well.*

## **Serving suggestions:**

- *Chop two large onions and fry in one cup butter or margarine, add noodles and heat to serving temperature.*
- *Add to vegetable or meat soup.*
- *Serve on bed of sauerkraut.*
- *Add tomato sauce, heat and serve.*