

Homemade Pasta

2 1/2 cups all-purpose flour

1/2 t salt

4 eggs

Place flour and salt in bowl of food processor. Crack eggs into a measuring cup with a spout. Turn machine on and pour the eggs through the feeding tube. Let run for about 30 seconds until dough gathers in a ball. Pull dough out and put machine back together. Turn it on and, tearing off balls of dough (small enough to feed through the tube, but not too small), feed them into the machine one at a time, but fairly quickly. Let the machine run until dough gathers in a ball again.

Remove ball of dough from machine and wrap in plastic wrap. You can use it right away in a pinch, but it will be better if you let it rest for 30 minutes.

Unwrap dough after rest and cut into 10 or so pieces. Flour each piece lightly and set rolling side of pasta machine on the lowest setting. Roll each piece through once.

Set the machine on a higher setting, two or three notches above the lowest. It really depends on what kind of pasta you are making at this point. I wanted spaghetti, so I set it two notches above, leaving it a little thick.

Keep each piece floured lightly as you work with them and cut them in half as necessary to keep them from being too long and unmanageable.

After all pieces are the desired thickness, it's time to cut. I used the most narrow setting for spaghetti. If you wanted fettuccine, you would use the wider setting. For angel hair, I would use the narrow setting and a very thin sheet of dough.

After flouring each sheet, feed them through the machine to cut it. Lay each bunch on a floured surface. Let sit for about 30 minutes.

Bring several quarts of water to a boil, salt. Add pasta, in thirds, to the water and stir to prevent sticking, until all pasta is in water. Cook for two to three minutes until desired texture. Drain.