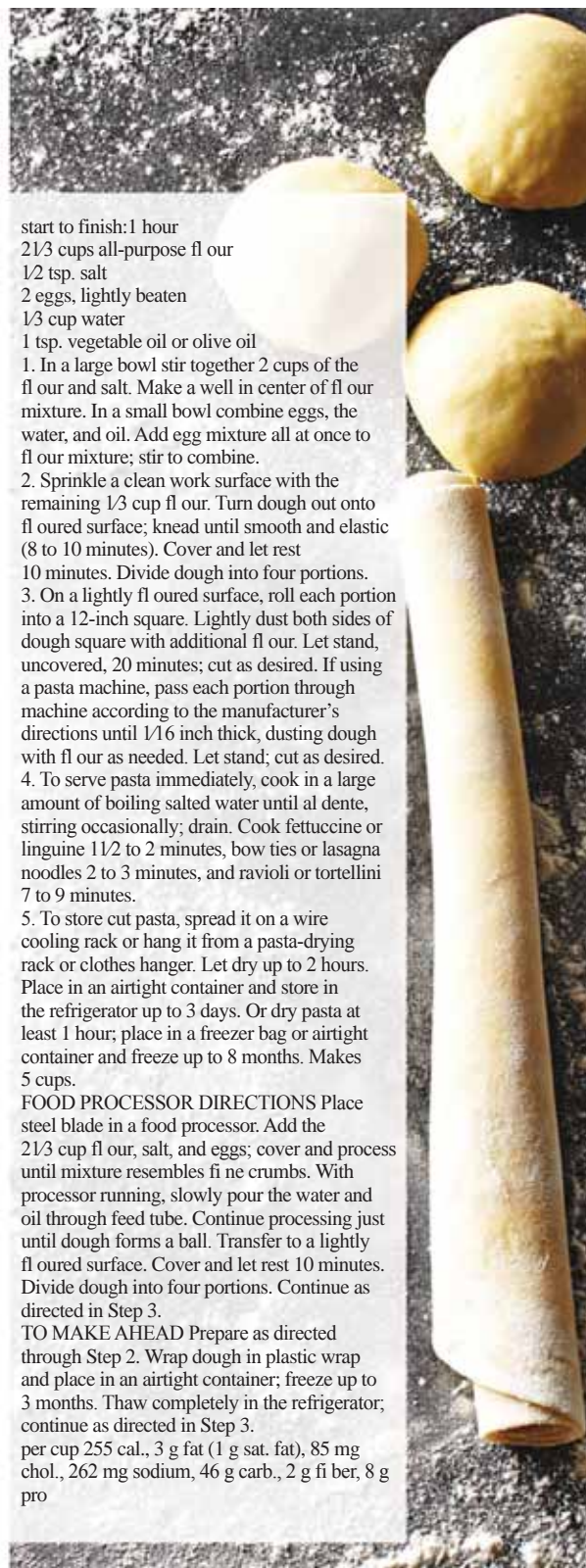


## Homemade Pasta



start to finish: 1 hour

2 1/3 cups all-purpose fl our

1/2 tsp. salt

2 eggs, lightly beaten

1/3 cup water

1 tsp. vegetable oil or olive oil

1. In a large bowl stir together 2 cups of the fl our and salt. Make a well in center of fl our mixture. In a small bowl combine eggs, the water, and oil. Add egg mixture all at once to fl our mixture; stir to combine.

2. Sprinkle a clean work surface with the remaining 1/3 cup fl our. Turn dough out onto fl oured surface; knead until smooth and elastic (8 to 10 minutes). Cover and let rest 10 minutes. Divide dough into four portions.

3. On a lightly fl oured surface, roll each portion into a 12-inch square. Lightly dust both sides of dough square with additional fl our. Let stand, uncovered, 20 minutes; cut as desired. If using a pasta machine, pass each portion through machine according to the manufacturer's directions until 1/16 inch thick, dusting dough with fl our as needed. Let stand; cut as desired.

4. To serve pasta immediately, cook in a large amount of boiling salted water until al dente, stirring occasionally; drain. Cook fettuccine or linguine 1 1/2 to 2 minutes, bow ties or lasagna noodles 2 to 3 minutes, and ravioli or tortellini 7 to 9 minutes.

5. To store cut pasta, spread it on a wire cooling rack or hang it from a pasta-drying rack or clothes hanger. Let dry up to 2 hours. Place in an airtight container and store in the refrigerator up to 3 days. Or dry pasta at least 1 hour; place in a freezer bag or airtight container and freeze up to 8 months. Makes 5 cups.

**FOOD PROCESSOR DIRECTIONS** Place steel blade in a food processor. Add the 2 1/3 cup fl our, salt, and eggs; cover and process until mixture resembles fi ne crumbs. With processor running, slowly pour the water and oil through feed tube. Continue processing just until dough forms a ball. Transfer to a lightly fl oured surface. Cover and let rest 10 minutes. Divide dough into four portions. Continue as directed in Step 3.

**TO MAKE AHEAD** Prepare as directed through Step 2. Wrap dough in plastic wrap and place in an airtight container; freeze up to 3 months. Thaw completely in the refrigerator; continue as directed in Step 3.

per cup 255 cal., 3 g fat (1 g sat. fat), 85 mg chol., 262 mg sodium, 46 g carb., 2 g fi ber, 8 g pro