



# Homemade Udon Noodle

NIBBLEDISH CONTRIBUTOR

## Ingredients

\* 3 cups of flour \* 1 cup of water \* some salt \* a plastic bag

## Instructions

1. Mix water with flour and salt (some extra water might needed. Make sure the dough does not stick)
2. Place the dough in plastic bag. Wait for 15 minutes
3. Step on your dough repeatedly (yes, with your foot).
4. Roll the dough flat
5. Cut into thin, long strips
6. Boil gently for a few minutes and add to your favorite soup.