



Montana Gluten Free Processors  
141 Andrea Dr.  
Belgrade MT, 59714  
(406) -600-7400

[info@montanaglutenvree.com](mailto:info@montanaglutenvree.com)  
<http://www.montanaglutenvree.com>

## Montana Gluten Free Noodles

### Ingredients:

2 cups Montana Gluten Free All Purpose Baking Mix\*  
1 tsp Johnny's Brand Garlic Spread Seasoning  
1 tsp parsley  
2 eggs  
2 Tbsp water

### Directions:

- Place dry ingredients in mixing bowl. (Kitchenaid w/ paddle works well). Mix one minute.
- Thoroughly blend eggs and water together in a small bowl.
- Make several wells in flour in large bowl. Pour egg mixture carefully into the wells and mix.
- If mix is too dry, add ONE Tbsp. of water at a time, until all flour is mixed in.
- Turn on paddle or mix by hand until dough is elastic (about one minute).
- Run dough through a noodle maker or roll out into a thin sheet and cut into thin strips.
- Drop noodles in boiling broth OR dry on a cookie sheet until dry for storage.

ENJOY these great Montana Gluten Free Noodles!