

Spaghetti and Sauce

Ingredients:

(Noodles Only)

2 C. flour (add more slowly if too sticky)

3 eggs

½ tsp. salt

½ tsp. olive oil

(add water 1 T at a time if dry)

Directions:

1. Clean your counter top using the sanitizing spray
2. Put your flour on the counter and make a generous well in the middle of your flour
3. Crack your egg and whisk it inside of a custard cup
4. Pour your whisked egg into the well of your flour - - add salt and oil (or water)
5. GRADUALLY combine your flour and egg using a FORK
 - a. Be careful NOT to break the wall of your flour or it will be a MESS!
6. Once enough flour is combined, you may use your hands to incorporate the rest of your flour
7. Knead for 5 minutes
 - a. Make sure you know who is responsible for what tomorrow!
 - b. When we clean up, be sure to use the dough scrapper and garbage can to get your counters CLEAN!
8. Once you have kneaded for 5 minutes, wrap and label your dough
9. Please do NOT wipe any flour onto the floor!! It makes the tile VERY slippery and by the end of the day things could get dangerous!
10. We will start right away tomorrow so let's make sure we are moving!!
11. After our dough is made and stored properly along with our sauce, we will review how to use the pasta machines for the next day!

How will you store your pasta dough? You will wrap your pasta TIGHTLY in saran wrap and then put it in a Zip Loc bag with your K# and P#

How will you store your sauce? In the community bowl for your class

Pasta Sauce

1 clove of garlic
 $\frac{1}{4}$ cup onion
1 T Italian Seasoning
1 $\frac{1}{2}$ c of tomato sauce
 $\frac{3}{4}$ c tomato paste
Salt and pepper to taste

Directions:

1. Mince your garlic and onion and set aside
2. Over medium heat, combine the sauce, seasoning and tomato paste.
3. Stir with wooden spoon until combined.
4. Once combined, reduce heat to low and add garlic, onion and Italian seasoning
5. Stir with wooden spoon to combine
6. Bring sauce to a simmer for 10 minutes
7. Season to taste with salt and pepper
 - a. If your sauce is too thick, you may add 1 T of water at a time to thin out your sauce
8. Add your sauce to the community bowl and clean up!

