

## CHICKEN NOODLE SOUP

### INGREDIENTS:

❖ Boiler chicken	2 ½ - 3 Lb.
❖ Water	1 ½ Qt.
❖ Carrots	3 Cups
❖ Celery	3 Cups
❖ Salt	1 ½ tsp
❖ Chicken Bouillon	5 Cubes
❖ Egg noodles	5 Cups
❖ Potatoes	1 ½ Cups

### METHOD:

1. Bring chicken to boil.
2. Add all remaining ingredients except noodles.
3. Cover and simmer till chicken is done (about 45 minutes).
4. Remove chicken and cut into 1 inch pieces, removing bones and skin.
5. Add noodles to soup and simmer 20 minutes.
6. Skim fat from soup.
7. Add chicken pieces to soup simmer 5 – 10 minutes.



## EGG NOODLES

### INGREDIENTS:

- ❖ Flour 2 ½ Cups
- ❖ Salt pinch
- ❖ Eggs 2 ea
- ❖ Milk ½ Cup
- ❖ Butter 1 TBSP

### METHOD:

1. In large bowl, stir together the flour and salt.
2. Beat eggs.
3. Add eggs, milk, and butter.
4. Knead dough until smooth, 5 – 8 minutes.
5. Cover and let rest for 10 minutes.
6. On a floured surface, roll out to between ⅛ - ¼ inch thick.
7. Cut into desired lengths and shapes.
8. Allow to air dry before cooking.
9. Add to recipe and cook as directed.

