



# Noodles in Chicken Broth

From the kitchen of Sally

## Chicken and Broth:

- 1 chicken cut up (or 2-3 lbs chicken pieces)
- 1 T butter
- 2 medium onions, large pieces
- 3 stalks celery, large pieces
- Bay leaf
- 1-2 qts water
- Celery, chopped
- Cabbage, chopped
- Parsley, chopped
- Onions, chopped

Sauté onion and celery pieces. Add chicken and water. Bring to boil, simmer until chicken is cooked. Remove chicken. Strain broth (remove vegetables). Let broth cool and remove fat. Cut up chicken pieces. Return defatted broth to stove. Heat. Add salt, pepper, and bullion to taste. Add chopped cabbage, parsley onions, and celery. Adjust seasoning, then return chicken pieces to broth. Add noodles and cook until al dente.

## Noodles:

- 2+ c flour ( $\frac{1}{3}$  -  $\frac{1}{2}$  c for rolling out noodles)
- $\frac{1}{2}$  t salt
- 2 eggs beaten or 3-4 yolks
- $\frac{1}{3}$  c water
- 1 t oil

Mix 2 c flour with salt. Make well in center. In bowl, combine eggs, oil and water. Add to flour and salt mixture. Knead well until dough is well mixed and elastic. Roll out very thin on floured surface. Cut flattened dough into oblong pieces. Width of dough = length of noodles. Roll up dough pieces as jelly roll fashion and on cutting board, cut noodles to desired width. Place on surface separately so they won't stick to surface or each other. Cook in boiling broth.