

HOMEMADE CHICKEN AND NOODLES

INGREDIENTS:

1 WHOLE CUT UP CHICKEN (APPROX.3/ 5 LBS.) 1 TEASPOON TURMERIC
2 WHOLE CARROTS, DICED ½ TEASPOON WHITE PEPPER
2 STALKS OF CELERY, DICED ½ TEASPOON GROUND THYME
½ LARGE SWEET ONION, DICED 2 TEASPOONS PARSLEY, FRESH
1 TEASPOON SALT 16 OZ EGG NOODLES FROZEN /FRESH
2 PACKETS OF FLAVOR BOOST (SWANSON)

ADD ALL IN LARGE POT WITH ENOUGH WATER TO COVER CHICKEN. BRING TO A BOIL, THEN REDUCE HEAT TO LOW. SIMMER 45 MINS.

REMOVE CHICKEN FROM POT WITH SLOTTED SPOON AND COOL .(DO NOT CUT UP OR SHRED YET.) PUT BONES BACK INTO LIQUID AND SIMMER COVERED FOR ANOTHER 45 MINUTES.

STRAIN. REFRIGERATE IF NOT USING IMMEDIATELY. WHEN READY TO COOK ADD ENOUGH WATER TO MAKE 6 CUPS AND ADD 2 PACKETS OF CHICKEN BOOST FLAVORING (SWANSON).

BRING TO A BOIL AND ADD NOODLES. COOK 20 MINUTES. CUT CHICKEN UP INTO LARGE CHUNKS AND ADD TO POT ON SIMMER UNTIL JUST HEATED THROUGH. TASTE AND ADJUST FOR SALT AND PEPPER.

IF THE LIQUID ISN'T THICK ENOUGH, MIX 3 TABLESPOONS OF FLOUR WITH A SMALL AMOUNT OF WATER AND SLOWLY ADD SOME NOODLES.

HOMEMADE NOODLE RECIPE: 3 WHOLE EGGS, 2 CUPS FLOUR, 1 TSP. SALT, 3 TBL. WATER. MIX LIQUID THOROUGHLY THEN ADD FLOUR AND SALT. MAKE INTO THREE BALLS. ROLL EACH BALL OUT TO THIN PIE CRUST THICKNESS, CUT ¼ INCH WIDE STRIPS, AND THEN CUT INTO NOODLE LENGTHS. LAY OUT TO DRY FOR AT LEAST ONE DAY, AND THEN USE OR FREEZE.