



HOMEMADE CHICKEN AND NOODLES

- 1 Stewing Hen, Cut Up
- 2 Teaspoons Salt
- 5 Peppercorns
- 1 Onion
- 1 Carrot
- 1 Bay Leaf
- 2 to 3 Stalks Celery, With Leaves

NOODLES

- 4 Eggs
- 1 Teaspoon Salt
- 2 2/3 Cups Flour

DIRECTIONS

1. Place chicken in a heavy pot with enough water to cover.
2. Add salt, peppercorns, onion, carrot, bay leaf, and celery.
3. Heat to boiling.
4. Lower heat to simmering, cover, and cook 2 to 3 hours.
5. Cool chicken in stock, then remove bones and strain stock.
6. Beat the eggs, add the salt and enough flour to make a stiff dough.
7. Knead on a floured board for 3 to 4 minutes, then roll out into a thin sheet.
8. Cover with a towel and let stand 20 minutes.
9. Roll up as you would a jelly roll, cut into narrow strips.
10. Unroll the strips and lay out to dry.
11. Add noodles to boiling broth and cook 15 minutes.