



Homemade Chicken & Noodles

A RECIPE FROM BACK HOME FARMS

ingredients

- 1 BHF Farm Fresh Chicken (whole or 8 pc)
- Celery, carrots, onion
- 4 large BHF eggs
- 1-2 tsp salt
- Up to 1/2 c room temp water
- 3 c flour

***You can use your mixer and dough hook for mixing the dough up.*

directions

- Cook chicken in pot covered in water. Add celery, onion, carrots and salt and pepper. Be generous with salt and pepper. I usually add seasoned salt and garlic powder
- Cook until chicken falls off bone. Remove the bones and strain out veggies keeping the broth. Cut chicken into chunks, and put in large pot with broth.
- For noodles put 3 cups flour in a bowl and make a well in the middle.
- Break 4 eggs into the well. Slowly mix eggs into flour. You might need to add up to 1/2 c water if the dough is too dry to stick together.
- Let the dough rest for 30 minutes. Then cut dough into chunks and roll out or run thru pasta machine. If using machine start at thickest and go down to however thin you want. Mix cut noodles with lots of flour and put on flour sack dish towel to dry.
- Once noodles are dry bring chicken and broth to a boil. Slowly add noodles and flour while stirring until all noodles are stirred in
- Go ahead and dump in any remaining flour.
- Cook and stir until noodles are tender and broth is thick

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