

# Chicken and Noodles Chicken

Who doesn't have fond childhood memories of chicken and noodles? They are even better because of Nana's homemade noodles. The chicken recipe is the same as the one used with her chicken and dressing recipe.

## Ingredients for the Chicken

3 - 4 pounds of chicken  
enough water to cover chicken  
2 tablespoons chicken bouillon  
1 tablespoon onion granules  
1 tablespoon granulated garlic  
1 tablespoon poultry seasoning  
1 teaspoon black pepper  
salt to taste

## Noodle Ingredients

2 eggs  
1 - 12-ounce can evaporated milk  
     $\frac{1}{3}$  cup for noodles  
    remainder (about a cup) is for soup  
1 tablespoon oil  
 $\frac{1}{4}$  teaspoon baking powder  
1 teaspoon salt  
dash of pepper  
1  $\frac{1}{2}$  to 2 cups flour

## Finishing Up

1 cup of cream  
remaining evaporated milk from 12-ounce can (about 1 cup)



## Chicken Instructions

- ❖ Place chicken into a large pot and cover with water; add next 6 ingredients. Bring to a boil and simmer until chicken is cooked through, 30-40 minutes. (Nana uses an electric pressure cooker and puts it on the poultry setting for 15 minutes, then slow releases the pressure.)
- ❖ Once chicken is cooked, remove from pot straining the broth to use for cooking the noodles. Let cool, then remove chicken from the bone.

## Making the Noodles

- ❖ Mix all ingredients except for the flour.
- ❖ Add  $\frac{1}{2}$  cups of flour. Mix until it pulls away from side of bowl. If dough is sticky, add more flour (up to 2 cups) until it is no longer sticky.
- ❖ Bring the broth back to a boil.
- ❖ Roll dough from  $\frac{1}{8}$  to  $\frac{1}{16}$ -inch thickness on a floured surface. Cut into strips. (Hint: Nana rolls her dough out on floured plastic cutting sheets. Then she can just rake them into boiling broth.)
- ❖ Drop into boiling broth stirring frequently to keep noodles from sticking together. Cook until tender.

## Finishing Up

- ❖ After the noodles are cooked, add deboned chicken.
- ❖ Add remainder of evaporated milk and 1 cup of cream to the broth. Simmer for 10 - 15 minutes.
- ❖ As noodles set in broth and cream, they seem to expand. So remember not to cut your noodle strips too large.



"O taste and see that the LORD is good: blessed is the man that trusteth in him."  
Psalm 34:8