

Homemade Egg Noodles

<https://moneysmartfamily.com/money-saving-tips/best-starchy-side-dishes/#homemade-egg-noodles>

I know that this is not a stuffing recipe, but it's just not Thanksgiving at my house unless I make these homemade noodles. All the ingredients are always on hand and the whole batch is "el cheapo" to make.

Ingredients:

2 Eggs — Beaten (egg substitutes are OK)
1/4 tsp Salt
2 Tbs Milk
1 Pinch Baking Powder
1 1/4 cup Flour
2 Quarts of Chicken Broth (you could use canned chicken broth if you prefer)

Directions:

Mix together first four ingredients. Add flour slowly until the dough is firm but still tacky — this is really important. Turn out on a well-floured board and knead in enough flour until dough is no longer tacky — it will not require much more flour. Divide the dough into two portions — it is easier to handle this way. Roll out each portion very thin. Sift more flour on the rolled out dough — let dry for about 30 minutes — it will be easier to cut. Cut noodles to the desired length. Drop by handfuls in boiling broth. Stir to keep from sticking together. Cook covered for 20 to 30 minutes or until tender. Do not overcook.

The trick to making these successfully is not to add too much flour. You need to be able to add flour as you knead the dough. You can tell when the consistency is right when you are mixing the ingredients with a wooden spoon and you end up with it all wrapped around your spoon. That's when you place the dough on a floured board and knead and roll out. If you make these the day prior to serving they are usually more flavorful.

Recipe from Loretta Garrett, Blanchard, OK.