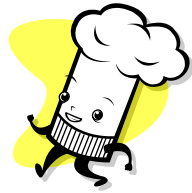


Nancy's Home Made Egg Noodles



Ingredients:

1 Whole chicken
3-4 eggs
2 cups flour
 salt

Directions:

Cook/boil chicken on stove top until done. Pull chicken off bone – discard bone. Use pulled apart chicken with broth for noodles.

Beat eggs until fluffy. Add flour a little at a time to egg. Form dough. Roll out on floured board. Separate dough into three parts. Roll each ball into thin dough. Continue until all the dough is rolled out on slightly floured board. Let dry for 1 to 2 hours. Cut into thin strips.

Bring chicken and broth to boil. Season with salt and pepper. Add noodles small amount at a time. Boil for 5-8 minutes. Reduce heat. Simmer for 45 minutes. Serve and Enjoy!