

Chicken and Homemade Noodle Soup

- 1 whole chicken
- 6 eggs
- 3 - 4 cups of flour
- 2 T salt

In a large bowl beat all the eggs with 1 T of salt. Slowly add in flour beating after each addition, until batter is thick enough to handle. Dump out on floured surface and mix a bit more with hands. Divide into 3 or 4 sections and roll out and cut one section at a time. Once section is rolled out very thin, dust with flour, start at one side and roll into a log. Start at one end and cut into noodles. Lay noodles on a counter or cookie sheet for the day to dry. Dust again with flour if needed and move them around 3 or 4 times during the day.

1 hour before dinner - boil chicken until cooked through. Remove all meat from bones (Discard skin and bones) and put back into pot of water chicken was boiled in. Bring to rolling boil, add rest of salt and noodles - cook 15 min (or until noodles are done), serve.