

Heritage Recipes

You can share old family recipes and traditions

Homemade Noodles

From Wilma

When I was a child, there was a time when having enough money to purchase food was a blessing. Even so Sunday dinner was always an event; a pot roast one Sunday, a pork roast another, and then perhaps a stewing hen, my favorite. Many families served dumplings with their chicken, but not us. We served homemade noodles. Hens past laying age were purchased whole, feet and all, the feet were saved for soup, any feathers remaining were removed by singeing, and the cut up chicken was placed in a pot with various vegetables and herbs and covered with water. It simmered on the back of the stove for most of the day, filling the house with its fragrant smell. In the meantime, we made the noodles.

Homemade Noodles

First the kitchen table was scrubbed clean, a mound of flour was placed in its middle and the flour then topped with an egg. We worked the egg into the flour with our hands, kneading the dough until it was well mixed. It was then rolled out with a rolling pin as thinly as possible. Not an easy task as it was very elastic. The last step was to roll it up like a jelly roll and to cut it into thin slices. The slices were unrolled and spread amongst the flour to dry out before cooking with the chicken.

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