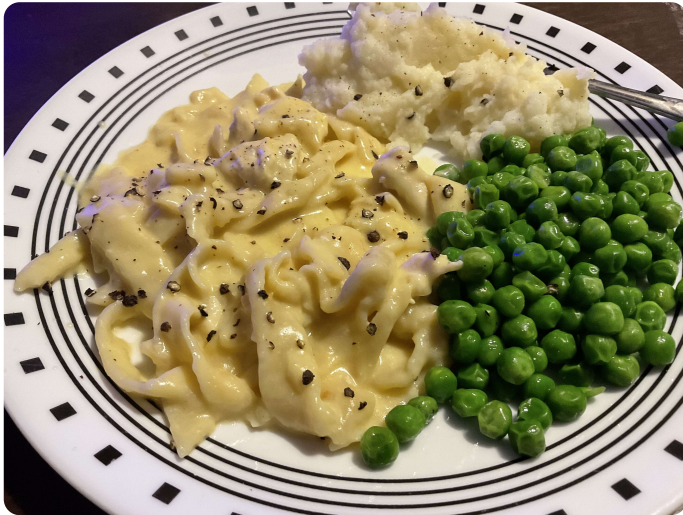


Grandma39s Butter Noodles

Jacob · 30/09/2024



Prep Time

1 hr 30 mins

Difficult

Medium

Servings

2 hrs 10 mins

Description

We call these grandma noodles though this is my late motherinlaws recipe her favorite for flavor and because they dont spring back when you roll them At every family gathering shed make the best chicken and noodles dropping her prepared noodles into homemade chicken broth along with shredded cooked chicken then serve them over mashed potatoes Ive made them many times and everyone loves them When making multiple batches and lacking counter space I hang the rounds on clean plastic hangers to dry

Ingredients

- - 2 large eggs - 3 tablespoons butter
- melted and cooled - 1 ¼ cups all-purpose flour
- or more as needed - 1 teaspoon salt - ¼ teaspoon baking powder

Instructions

1. Whisk eggs and melted butter together in a large bowl with a fork. Stir in flour
2. salt
3. and baking powder until dough becomes stiff. Knead on a lightly floured surface or in the bowl for a few minutes to blend completely. Divide dough into thirds. On a lightly floured surface
4. roll each piece into a sheet about 1/16 of an inch thick. Place each sheet onto a dry cloth and set aside for 30 to 45 minutes to partially dry. When noodle sheets are somewhat dry
5. roll them up one at a time into a loose spiral and cut into strips as wide as you want using a sharp knife. Spread out noodles to dry for about 1 hour before cooking or storing in freezer containers. To cook the noodles: Drop into rapidly boiling water or broth
6. and cook until tender
7. 7 to 10 minutes. Tips To use frozen noodles
8. thaw them in the container before using.