

Homemade Chicken Broth

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- 3-3½ lb. chicken
- 2 quarts water
- 1 quart chicken broth (I like to use [Better Than Bouillon Chicken Base](#))
- (2) carrots
- (2) celery stalks
- (1) onion
- 1 tsp. parsley
- salt & pepper
- bay leaves



Chop your veggies. Add your bird, veggies, liquids, and herbs to a Dutch oven set on medium heat. Bring to a boil, and then reduce heat and cover. Simmer for about 1½ hours.

Remove your cooked chicken from the broth. Pour the broth through a strainer to remove all the mushy veggies and chicken fat. Add the broth back into your Dutch oven.

Assembling Soup

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- (4) carrots
- (2) celery stalks
- 1 Tbsp. turmeric
- 2 Tbsp. flour (mixed with a little warm water)
- salt & pepper to taste



Chop the carrots and celery. Add veggies, turmeric, and salt & pepper to your broth. Let boil 10 minutes until veggies begin to soften. While the veggies are boiling, shred your chicken.

After 10 minutes, add flour/water mixture to thicken your broth slightly. Then add in shredded chicken.

Add your homemade noodles and let cook for 30-45 minutes until tender, OR add in your store bought noodles and cook for recommended time on the package.

Nellita's Homemade Noodles

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- 5 egg yolks
- 5 half egg shells of Carnation Evaporated Milk
- 1 tsp. baking powder
- 1 tsp. salt
- 2½-3 cups flour



Add 5 egg yolks to a bowl/stand mixer. In the largest half shell you have, measure out 5 half shells worth of Carnation Milk. Whisk egg yolks and milk until combined.

In another bowl, combine baking powder, salt, and 2½ cups of flour.

Add the flour mixture to your egg mixture. If using a stand mixer - use your pig tail attachment until a ball forms. If using a hand mixer - mix until it gets tough, and then finish combining with your hands.

Lay ball of dough on a clean, floured surface. Roll out your dough until it's about 1/8" thick. Cut your dough into 1/4" strips, and about 2-3" long. Let your hard work dry for about 10 minutes before adding to your broth.