

Chicken Noodle Soup & Homemade Egg Noodles
Recipes by Jim McCaffrey • Mississippi Mirth
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Chicken Noodle Soup

1 3 1/2 -4 lb. whole chicken
Water
1/3 cup olive oil
6 stalks celery, chopped
4 large carrots, peeled and chopped
1 large onion, diced
4 cloves garlic, minced
Homemade egg noodles (recipe to follow)
1/4 cup fresh lemon juice
2 sprigs fresh thyme, minced
1 Tbl fresh sage, minced
Salt and fresh ground black pepper to taste

Remove liver and excess fat from chicken. Place in a large pot and cover with water by 3-4 inches. Bring to a boil and reduce to a simmer for about an hour. Meanwhile, pour olive oil in a large skillet. Sauté celery and carrots over medium heat for 3 minutes. Add onions and garlic and sauté 3 minutes more. When chicken is thoroughly cooked (see column directions) pull from broth and let cool. Let broth cool somewhat and skim broth off. When chicken is sufficiently cooled remove skin. Remove meat from bones and dice. Bring broth back to a simmer. Add sautéed vegetables and noodles. Add lemon juice and spices, adjusting as needed. Soup is good to go when noodles are nice and chewy.

Homemade Noodles

1 1/2 cups flour
2 eggs
2 teaspoons salt
Water

Make a mound of flour on your work surface. Make a well in the center. Whisk eggs and salt. Place in well. Slowly, by hand, mix flour and egg mixture until eggs are incorporated. If the mixture is too dry, add water a little at a time until you have a pliable ball of dough. Cover and let rest for 10 minutes. Divide in half. Roll out each half as thin as possible. Take a sharp paring knife and cut into strips, however wide you want your noodles to be. Hang off of counters and chair backs to dry, about an hour.