

# CHICKEN NOODLE SOUP

Large recipe



25 servings



6 hours

## INGREDIENTS

### Chicken soup

- 1 whole raw chicken
- 2 carrots; chopped or shredded
- 1 onion; chopped
- 10 pieces of star anis
- 20 pieces of peppercorns
- 15 bay leaves
- 5 pieces of whole cloves
- 2 TBSP dried parsley
- 1 cinnamon stick
- 2 ½ TBSP salt
- 8 TBSP chicken bouillon
- 2 Sazon packages
- 12 liters of water (48 cups)

### Noodles

- 14 eggs; beaten
- 2 cups milk
- 2 TBSP salt
- 16 cups flour + dusting

### Tips:

Every pasta machine is different. My setting for egg noodle thickness is #5

## DIRECTIONS

- Place the chicken into a large stock pot, add spices, onion, and carrots into a spice bag/stuffing bag. Pour in the water, butter, and cover. Turn on heat on medium-high heat. Bring to a boil, turn to low heat, and simmer for 5-6 hours.
  - Meanwhile, prepare your egg noodles.
    - In a stand mixer; mix together flour, salt, eggs, and milk until a hard dough forms.
    - Rest for 30 minutes. Cut dough into smaller pieces and work with one piece at a time.
    - With a pasta maker, start with the thickest setting and roll through, dusting with flour to prevent sticking.
    - Roll through 4 times on each # of setting until desired thickness for noodles is achieved. Dust with flour on each setting.
    - Next roll the dough through the pasta attachment.
    - Lay on table to dry 1/2 Hour before cooking. Make sure to separate noodles to avoid sticking during cooking.
    - Bring a pot of water to a boil, add the desired amount of noodles, return to a boil, and stirring occasionally. Once boiling drain noodles from water, rinse with cold water.
  - Remove chicken and spice bag from the soup, strain soup into smaller pots, and serve over cooked egg noodles.
- ENJOY!

# CHICKEN NOODLE SOUP



12 servings



4 hours

## INGREDIENTS

### Chicken soup

- 10 chicken drumsticks
- 1 carrot; chopped or shredded
- ½ onion; chopped
- 5 pieces of star anis
- 10 pieces of peppercorns
- 7 bay leaves
- 3 pieces of whole cloves
- 1 TBSP dried parsley
- ½ cinnamon stick
- 1 ½ TBSP salt
- 4 TBSP chicken bouillon
- 1 Sazon package
- 6 liters of water (24 cups)

### Noodles

- 7 eggs; beaten
- 1 cup milk
- 1 TBSP salt
- 8 cups flour + dusting

### Tips:

Every pasta machine is different. My setting for egg noodle thickness is #5

## DIRECTIONS

- Place the chicken into a large soup pot, add spices, onion, and carrots into a spice bag/stuffing bag. Pour in the water, butter, and cover. Turn on heat on medium-high heat. Bring to a boil, turn to low heat, and simmer for 4 hours.

- Meanwhile, prepare your egg noodles.

- In a stand mixer; mix together flour, salt, eggs, and milk until a hard dough forms.

- Rest for 30 minutes. Cut dough into smaller pieces and work with one piece at a time.

- With a pasta maker, start with the thickest setting and roll through, dusting with flour to prevent sticking.

- Roll through 4 times on each # of setting until desired thickness for noodles is achieved. Dust with flour on each setting.

- Next roll the dough through the pasta attachment.

- Lay on table to dry 1/2 Hour before cooking. Make sure to separate noodles to avoid sticking during cooking.

- Bring a pot of water to a boil, add the desired amount of noodles, return to a boil, and stirring occasionally. Once boiling drain noodles from water, rinse with cold water.

- Remove chicken and spice bag from the soup, strain soup into smaller pot, and serve over cooked egg noodles.

ENJOY!