

Nini's Potpie



-serves 4-6

Ingredients

2 quarts rich homemade broth or stock

salt

freshly cracked black pepper

3 cups AP or Bread flour

2 tbsp. of vegetable shortening or lard

2-3 farm fresh eggs

herbs such as thyme, bay leaves or parsley, if desired

Cooked chicken, no bones, chopped coarsely

room temperature water as needed



Procedure

1. In a large stockpot, bring stock or broth to a boil. Season generously with salt.
2. In a bowl, mix flour with a 1/2 tsp. of salt and a few cracks of black pepper.
3. Add the fat, and then work in with your fingertips until thoroughly combined. Crack the eggs and mix in one at a time. If the dough doesn't come together, add just a little water until it does.
4. Turn dough out onto a well-floured surface and roll to about 1/8" thick. Using a pizza cutter, slice into thumb sized strips.
5. Once broth or stock is at a rapid boil, gently drop all the noodles into the broth. Simmer noodles until they are tender and the liquid is slightly thickened- around 20 minutes. Add more water or liquid to the pot if needed, or reduce the liquid by simmering it down.
6. Add the chicken pieces and heat through.
7. Serve with lots of freshly ground black pepper.



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