

# Grandma Joe's Potato Noodles

by Linda Erickson-Anderson



**Ingredients:** cold day old mashed potatoes made with milk and butter, flour to make dough, 2/3 to 1 cube butter, potato peeled and cut into chunks, salt.

**Directions:** Mix the mashed potatoes and flour into a dough; use just enough flour so the dough is not sticky. Take a section of dough about the size of an egg and roll into a log about  $\frac{1}{2}$  inch thick. Pinch off small pieces (about  $\frac{1}{2}$  inch) the size of desired noodle. Roll the noodle

in your hand keeping it about  $\frac{1}{4}$  to  $\frac{1}{3}$  inch thick, then dust in flour to keep from sticking together.

In an iron skillet place butter, 1-2 cups water, and cut-up potato and salt; cover with lid and bring to a boil. Simmer 10 minutes. Wet the noodles then add to the boiling water mixture. Cover and simmer turning the heat up a notch every 5 or 10 minutes for 45 minutes. Remove the cover and lift some noodles with spatula. If nice and brown keep lifting and turning until golden. Remove and enjoy!

Serve with warm prunes or peaches.

**Note from Linda Anderson:** my 4 maternal great grandparents were born in Karlsruhe, Odessa, Russia, and, my maternal grandparents and mother were born in Dickinson, North Dakota. These noodles were a special treat when we visited my grandparents, Joseph Scheeler and Marion Elizabeth Freed Scheeler. All the grandkids called them Daddy Joe and Grandma Joe.

## **Ken Vogele's Feedback and Suggestions:**

*I made Linda Anderson's potato noodles. When I first made them, I made two major mistakes. First, I rolled the noodles into long snakes and left them that way and second, I had more than one layer in my frying pan. I spoke with Linda and learned that her relatives made tiny noodles. For my second attempt, I chopped*

*up my snakes as in the photo. Linda's grandma's technique was to break off bits of dough which she rolled as noodles one by one. This is labor intensive so I would guess that grandma's 4 daughters were conscripted to do the rolling. The second time I made these, I made my dough ball even less sticky, and that helped. It is important, after chopping or rolling the noodles into small pieces, to drop them into a pan with a small amount of flour. Then shake the pan to cover all the noodles with flour so they don't stick together. Repeat with each batch of noodles you have chopped. I added one cup of water and one stick of butter to my frying pan, and with the frying pan cover on, I cooked my diced potatoes for 10 minutes as per the recipe, then added my noodles so there was only one layer of potatoes and noodles, then set my heat (electric) on 3 and advanced the heat every 10 minutes for 30 minutes up to about 4 1/2, let it go another 5 minutes, couldn't stand it any longer, so then began scraping the potatoes and noodles off of the pan. They were nicely browned. If not, I would have cooked longer. For scraping, you need the sharpest spatula you have because the potatoes and noodles will be stuck on the pan. Then just keep turning and turning until all remaining water evaporates and everything browns like in the picture.*

*Voila! Super good! (Well, what wouldn't be with all that butter!)*



**Ken Vogeles, Black Hills Chapter**