

## Rolled Noodles

### From Mommy Joe and Geri Wallachy

by Linda Anderson Jan 2021



In the March-April 2020 edition of this Newsletter I submitted a recipe for Grandma Joe's Potato Noodles. I basically wrote that recipe from childhood memories. I am now working on a Scheeler Family Recipe Book with my Scheeler cousins.

What I have learned is that the potato noodles I was describing are actually shupp noodles that are made with mashed potatoes, flour and eggs. Grandma Joe did make shupp noodles but mostly she made these rolled noodles. (Ken, if you are still reading our Newsletter, I hope you are seeing this!)

This recipe, a family treat, was passed down from Grandma Joe and written in multiple versions by my Aunt Geri that I consolidated into one recipe. My mother remembered that they ate these noodles weekly when she was growing up in Billings, Montana. Aunt Geri made these noodles often for her family and always when family visited. Sometimes we would help make the noodles, but often she would make the noodles ahead and freeze the uncooked noodles.

#### **Ingredients:**

- 4 cups flour, water
- 1 Tablespoon salt
- 1-2 diced potatoes, cut thin
- 1 stick butter

#### **Directions:**

**Prepare dough in a large bowl**

1. With clean hands (thank you, Daddy Joel!), mix flour and water together. Start with a small amount of water and add more until dough is stiff enough to kneed or add more flour if too wet. It should be pliable, but not sticky. If sticky, add a little more flour.
2. Divide dough into 4-5 sections. Roll each section into a rope, approximately 3/4" in diameter.
3. Cut ropes into 1/2" pieces.
4. Roll pieces between floured hands into worm shaped noodles. Noodles will be thicker in the middle. Thinner noodles are better. Keep dough floured if getting sticky. Drop worms into flour to keep them from sticking together.
5. Add diced potatoes and salt. (When mixed should taste salty). Bring to a boil. Cook 5 to 10 minutes.

### **To Cook:**

6. In a large skillet melt butter and add 3 - 4 cups of water.
7. Strain/shake the noodles to remove excess flour, then add enough noodles to fill skillet. After returning to a simmer, turn heat down to low. All the noodles must be covered with water or at least wet, but not drowning. (Note: noodles that won't fit into the skillet can be frozen to cook later, or if making more than one batch, each pan needs the full amount of butter, salt and water). Note: Too much water makes for less crusty noodles.
8. Cover and cook for 45 minutes. Begin cooking on low temperature. Gradually increase temperature every 5 minutes. Do not uncover while cooking. (Smell the steam or listen to the bubbling turn to a slight sizzle).
9. Uncover and use spatula to check underside for browning. If not browned, continue cooking uncovered until underside is lightly browned. Crispy noodles are good!!
10. Turn noodles over to lightly brown.

11.Optional: serve with canned sliced peaches.

If freezing noodles: put uncooked noodles on a tray. Put into freezer for about 20 minutes, then drop into a plastic bag.