

Barb & Ken Croy Family Noodles



Not sure of the exact starting year, but we made homemade noodles for family, friends, and Automotive Aftermarket customers. 1995 was a peak year for number of bags at 177. Resulting in 35 or so batches. At least 84 dozen eggs and 11 or 12 bags of flour were used in making 177 bags of noodles. This required 20 or so hours to make roll and cut noodles + drying time.

Batch INGREDIENTS:

14 - Eggs (yokes only) [*] 4 - Eggs (whole) [*] 1/4 cup - Water
2 1/2 - 2 3/4 cups - Flour (add more if needed)

DIRECTIONS:

- 1.) In a separate bowl, whisk Eggs together.
- 2.) Add Flour to electric mixer, spread center of Flour to form a bowl and pour in Egg mixture in bowl. Rinse the Egg bowl with 1/4 cup water and pour in mixer. Mix on #2 setting then #4 setting as it comes together. Add 1 or 2, 3/4 cups of Flour till a good ball forms and is slightly sticky.
- 3.) Take dough out of mixer bowl and place on a lightly floured Pastry Dough Sheet and knead till you have a firm dough, adding Flour as needed. Flatten dough to a 1 1/2-inch oval, then cut into 2" squares, ready for Noodle Maker Machine.
- 5.) Run squares through Noodle Machine to flatten, 2 times on #2, then 2 times on #4, then 2 times on #5. Lightly flour after each setting. Dry flattened dough on a rack till slightly damp to the touch. When dry, cut dough for Thin (narrow) noodles or Thick (wide) noodles. After cutting let dry overnight before bagging. Each batch should produce between 5 & 6 bags of Thin & Thick noodles. (3 batches of noodles per #5 bag of flour)

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Luke's Pancit Directions



Luke's Pancit - DIRECTIONS

- 1.) Prepare Pork - place pork in 2 qt. sauce pan, cover with water, add 1 minced garlic clove, 1/2 tsp. salt. Bring to a boil and simmer for 15 minutes. Turn off heat. Saving liquid for later use.
- 2.) While pork is cooking, in wok (or small skillet) add 1 tbsp. vegetable oil, on medium heat (till oil slightly smokes), add 1 clove minced garlic, stir till golden brown, add cubed chicken, stir till white (no pink is showing). Set chicken aside.
3. Soak rice sticks (Bihon noodles) in pan or bowl, covered with water for 20 minutes. Halfway through soaking noodles cut them in half. After soaking, drain and set aside
4. Wipe wok or use large skillet, heat 2 tbsp. vegetable oil, on medium heat (till oil slightly smokes), add 4 minced garlic cloves, stir till golden brown, add sliced carrots, stir 1 minute, add sliced celery, snapped snow peas and cut green beans, stir and cover for a couple minutes. Remove pork from heat, set aside. Then add sliced cabbage and sliced bok choy. Cover, stirring occasionally till cabbage and bok choy are slightly tender (important to not overcook).
5. While vegetables are cooking, slice sausage and pork thinly diagonally. Add sausage, pork, shrimp, and chicken to vegetables while they are slightly tender, cooking till meats are hot. Set mixture aside in covered pan.
6. In wok or large pan add pork liquid and soy sauce bring to a boil and then simmer. Put canton flour stick noodles and stir till noodles are tender. Then add Bihon noodles and stir to blend noodles together. Add half of the meat and vegetable mixture, stirring thoroughly until blended. Put on serving platter, bowl or whatever.
7. Spread the rest of the meat and vegetable mixture on top.

3. Luke's Pancit

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Luke's Pancit

Ingredients



Luke's Pancit - INGREDIENTS:

- 1 - 16oz package rice stick (Bihon noodles)
- 1/2 - (16oz package) canton flour stick noodle
- 1 - teaspoon salt
- 1 - teaspoon pepper
- 6 - cloves garlic, minced
- 3 - tablespoon soy sauce or to taste
- 2 - cup thinly sliced cabbage
- 1 1/2 - medium carrots peeled & thinly sliced Diagonally
- 1 1/2 - stalks of celery, thinly sliced diagonally
- 1 - cup 1/2" diagonally cut fresh green beans
- 1 - cup thinly sliced bok choy
- 4oz - fresh snow peas, ends snipped
- 1/2 - lb. thinly sliced boiled pork butt
- 2 - links Chinese sausage thinly sliced diagonally
- 2 - chicken tenderloins (1/2" cubes)
- 1 - chicken thigh, boneless/skinless (1/2" cubes)
- 4oz - Shrimp extra small, peeled and deveined
- 1 - quart water (enough to cover pork butt)
- 3 - tbsp. vegetable oil

DIRECTIONS on back side of Recipe Card

2. Luke's Pancit

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