



Pot Pie

Large dumpling type homemade noodles make this dish a favorite, especially in cold weather.

Another dish from Mom, submitted by Dan Goheen. Great first time around, even better as leftovers.

Quantity	Ingredients	Preparation Notes
1 Lb +	Stew Meat	• Make Noodles while browning meat
	Salt, pepper and water	• Brown stew meat in large dutch oven.
2	Beef Bouillon Cubes if needed	• Add salt, pepper and water to make a broth filling the pot to about 2/3rds full.
	Diced Potatoes	• Add bouillon cubes
		• Add potatoes just before adding noodles.
Noodles		
2 Cups	Flour	• To make noodles, make a well in the flour.
1/2 Cup	Water	• Put remaining ingredients into well of flour and mix with a fork
1 Tbsp	Lard or solid shortening - heaping (may substitute 2 Tbsp oil)	• Roll out dough thin and cut into 1" strips
1	Egg	• Bring meat stock to a boil, add noodles.
1/2 tsp	Salt	• Boil until the potatoes and noodles are done. Noodles will be plump and tender.
	"Good sized pinch of baking soda"	