

# Baking Powder Noodles

2 c flour, 2 heaping tsp B.P., a pinch salt, about a tsp of finely chopped onion, and enough water to make a soft dough.

Prepare ahead some sliced potatoes and 1/2 sliced onion.

Measure the water because you will use as much water in the pan as you used in the dough. Put a big spoon of lard in to frying pan (I like tender flake lard) with the water and add salt to taste.

Work quickly. Pinch or cut small pieces of the dough and roll in your hand to make little noodles. Put them in the pan with sliced potatoes and onion on top of them. Cover them tight. Do not open and peek.

Start burner at about 5 till boiling. Then turn down to 4 for 6-7 minutes. Then turn to 3 ½.

A double batch (4 cups flour) fits in a single layer in my large green frying pan with the glass lid. That way most of them have crusts!