



Noodleables – Feast of the Hunters’ Moon

Mixed Seasonings

1/4 cup sugar
1/4 cup dill weed
1/8 cup paprika
1/8 cup coarse pepper
1/4 cup salt

In a small bowl, combine seasoning ingredients. This recipe will make enough seasoning for multiple batches of noodles. Store seasoning in airtight container.

Vegetables:

1/2 pound diced thick bacon or substitute 1/2 cup vegetable oil
2 cups carrots, sliced into 1/4 -inch pieces
2 cups celery, sliced into 1/4 -inch pieces
3 cups onion, cut into thin wedges
3 cups cut broccoli florets and stems
2 cups cut cauliflower florets and stems
1 cup chopped red cabbage
1 cup chopped green cabbage
3 cups refrigerated or homemade noodles (or use Reames frozen), cooked
2 to 3 Tablespoons mixed seasonings

Fry bacon crisp, or heat oil. Remove; set aside crisp bacon. Add carrots to drippings; cook until al dente tender. Add celery and onions, cook to soften; stir in broccoli and cauliflower; stir until broccoli is tender; Add cabbage and cooked noodles; slowly add 3 Tablespoons mixed seasonings, a little at a time until desired flavor. Stir in reserved crisp bacon pieces. Add additional seasoning to taste. Yield: Serves 8 to 10

Recipe by: Feast of the Hunters; Moon Cook Book, from Tippecanoe County Historical Association

<http://johnsonfamilyinc.blogspot.com/2012/07/noodleables-vegetarian-or-not-your.html>

http://articles.baltimoresun.com/2004-07-28/news/0407270078_1_3-cups-noodles-4-cup

Cook's Notes:

1. I used a (8 oz.) package wide egg noodles for the recipe but homemade noodles would be better. I found the mixed seasoning very spicy so I decided to readjust the amounts to use for 1 recipe.
2. If you make the suggested seasoning mix. Remember these things. When you add the bacon, it adds add other ingredients like salt to the recipe. Using fresh or dry dill will also make a difference in flavor. Check the heat on your paprika; some are very hot.
3. If you want to add more liquid to the recipe; add unsalted chicken broth or stock.
4. I redesigned the seasoning to fit one dish. If you would like a copy of my adjusted seasoning mix, send me an email.
5. Chopping all the vegetables makes the preparation longer.

6. An interesting aside – it seems the word should mean noodles and vegetables, but I discovered it also means an improvisational aspect, like noodling along on my flute to noodleable songs. At the Feast, everyone called it a Noodle Bowl.

About the Recipe: Everyone who buys this at the Feast of the Hunters' Moon loves it. It's full of vegetables and can be made without the bacon for a vegetarian main dish. We enjoyed serving some crusty bread and crackers with it. If you add broth to it, it becomes a delicious soup too.