

Betty's Beautiful Buttery Brown Noodles Recipe



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In this video, Betty demonstrates her original Beautiful Buttery Brown Noodles recipe. It is quick-est and easiest accompaniment to any meal, and the flavor can't be beat! You'll *love* it!

Ingredients:

10.5 oz. beef broth condensed soup

10.5 oz. can beef consomme condensed soup

1/2 stick butter (or margarine)

6 oz. to 8 oz. uncooked noodles (I used a "ribbon" style--any kind will do.)

Heat 1 can of beef broth condensed soup, 1 can of beef consomme condensed soup and 1/2 stick of butter or margarine in a medium to large pot on the stove. When the soup mixture comes to a boil add the 6 oz. to 8 oz. of noodles. Cook about 8 minutes, until done, but not mushy. Use a colander to drain the noodles. Discard the leftover broth (Or, if it is a large amount, use it for some other purpose.). Move the noodles to a serving dish. Serve while hot! This side dish goes with just about anything. I think you'll want it as a standard!!!