

Old Fashioned Chicken Soup

Show:Jan 9th

Ingredients: Makes 10 cups

12 cups Chicken stock, or broth
1 4-5 lb Chicken, cut up
1 clove Garlic, minced
1/2 lb Celery, diced
2 Tbs Celery Leaves
3/4 lb Carrots, peeled, diced
1/2 lb Potatoes, small and firm, cut in 1/2 or 1/4
cooked in boiling water for 10 minutes and drained
1/2 lb Onions, small white (blanched for 1 min)

Procedure:

For the Chicken:

In a large stockpot bring 12 cups chicken stock with the 4-5 lb cut up chicken to a boil. Lower the heat and simmer for 30 minutes. Remove the chicken and set aside until cool. Remove the skin and discard. Remove the meat from the bones, tear into bite-sized pieces and set aside.

For the Soup:

In a medium saucepan, bring 7 cups of the stock, 1/2 lb sliced celery and 3/4 lb carrots to a boil. Lower heat and simmer, partially covered, for 10 minutes or until the vegetables are almost done. Stir in the shredded chicken, 1/2 lb potatoes, and 1/2 lb small white blanched onions. Salt and pepper to taste. Simmer another 5 minutes or until the vegetables are fork tender adding 2 Tbs celery leaves at this time and cook until the vegetables are tender and the chicken is hot.

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