

Make Your Own Chicken Noodle Soup

serves 6-8

8 quarts water
2 teaspoons kosher salt
2 tablespoons black pepper corns
1 small whole chicken (or pieces if that's what you have)
2 onions cut in half, peels on
4 stalks celery, whole
4 whole cloves of garlic, papers off, but whole
4 large carrots, whole and unpeeled

2 large parsnips, whole and 2 unpeeled
2 medium turnips, whole and unpeeled
4-5 sprigs fresh dill (or 1t dry)
1 bunch (1 1/2 c?) Italian parsley, whole
2-3 sprigs fresh rosemary (or 2t dry)

1 onion, minced
4 carrots, chopped
2 stalks celery, chopped
1/2 cup fresh parsley, chopped
4 cloves garlic, minced or grated

2 cups Kluski's egg noodles

Kosher salt and fresh ground pepper to taste
4-6 drops Tabasco, or to taste

Place all of the ingredients in the first section into a 12 qt stock pot and bring to a boil. Lower heat and cook until chicken is falling off bone. 1 hour or so if the chicken is fresh. 2-2 1/2 if chicken is frozen.

Put a large colander on top of another big stock pot and pour soup through, catching chicken, vegetables and herbs. Remove vegetables and herbs to a food processor, discarding peppercorns, and pulse until you have a fine babyfood texture; you might need to add a ladle or two of broth so that it processes easily. Put the babyfood back in the stockpot. Bone and shred chicken and add it to the pot as well.

Bring soup to a boil over medium-high heat. Add the vegetables from the second section, chopped onions, carrots, garlic and celery. Lower heat a little and let soup cook until vegetables are about half-way softened. If soup seems too thick, add some water or canned broth. Bring soup back to a boil and add noodles. Cook until noodles are al dente. Season with salt, pepper and tabasco, as needed. Serve as hot as you can eat it.

Cook's note: About the vegetables. I used what I had in the house. You could skip the parsnips and turnips and only use carrots, celery, etc. I also threw in a leftover bunch of green onions because they were going to go bad. Use your imagination, but skip things like broccoli and cauliflower for making the first part (the broth) of the soup. If you have them and want to use them, add them near the end.

There are many ways to make chicken soup; this is just one of the easier ways

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