



CHICKEN NOODLE SOUP

EQUIPMENT: STOVE
SKIMMER
1 GALLON STOCK POT

INGREDIENTS:

1 WHOLE 3-5 LB. CHICKEN CUT IN HALF	4 OZ PASTA OF YOUR CHOICE I PREFER EGG NOODLES
1 GALLON WATER	1 TBL. CHOPPED PARSLEY AND SAGE
2 POUNDS MIREPOIX	SALT & PEPPER

METHOD: FIRST

TO MAKE THE CHICKEN BROTH; PLACE THE CHICKEN HALVES, 1.5 LBS OF MIREPOIX, AND WATER IN THE STOCK POT AND SIMMER VERY GENTLY FOR 30 MINS. SKIM ANY SCUM OF THE BROTH WHILE IT IS SIMMERING.

SECOND

TAKE THE CHICKEN OUT OF THE BROTH AND SHRED ALL OF THE MEAT FROM THE BONES. FILTER THE BROTH AND DISCARD THE BONES AND COOKED VEGETABLES.

THIRD

WITH THE STOCK POT ON MEDIUM HEAT, SAUTE THE REMAINING MIREPOIX UNTIL THE ONIONS ARE TRANSLUCENT. ADD THE BROTH. NEXT ADD THE PASTA AND COOK UNTIL TENDER.

FOURTH

SEASON THE STOCK WITH SALT AND PEPPER. FINALLY ADD THE CHICKEN AND CHOPPED HERBS. SERVE WHILE HOT AND ENJOY!