

HOME-STYLE CHICKEN NOODLE SOUP

UTENSILS:

6 Quart Dutch Oven

INGREDIENTS:

2-3 lb Whole Chicken

4, 32 oz can chicken broth

2 whole stalks celery

2 whole stalks carrots

DIRECTIONS:

Season chicken with salt, pepper, and some Darn Good for an extra something special. Pre heat Dutch oven on medium heat. Brown the chicken on all sides; add broth, celery, and carrots. Cover and cook until water bubbles form around the lip of the pan; reduce heat to low and allow to cook for 1-2 hours. Remove chicken to a serving tray to cool; use a sifter to remove any food particles from the chicken broth until the broth runs clear through the sifter. Remove the chicken from the bone and shred into bite size pieces; add chicken pieces back to the cleared broth. Add the sliced carrots, diced celery, egg noodles, salt, and pepper. Cover and allow to simmer on low heat for at least an hour before serving.

NOTES:

