



FARMERS MARKET

37685 South Gratiot – Clinton Township, MI 48036 – 586.469.2525

Classic Chicken Soup –

1 whole chicken (about 4 lbs.) cut unto pieces
8 cups water
Coarse salt
3 medium onions, thinly sliced (4 cups)
2 celery stalks, sliced crosswise $\frac{1}{4}$ inch thick
4 cloves garlic, crushed
6 medium carrots, sliced $\frac{1}{2}$ inch thick

Bring chicken, water, and 1 tbl. salt to a boil in a stockpot. Skim foam. Add onions, celery, and garlic. Reduce heat. Simmer, partially covered, for 30 minutes.

Remove breast, and set aside. Add carrots. Simmer, partially covered, for 40 minutes.

Remove remaining chicken; discard back and wings. Let cool slightly. Remove meat from bones, and cut into bite-sized pieces.

Stir in desired amount of chicken; reserve the rest for another use. Skim fat. Season with salt.

Cook's Note: You can add egg noodles to this for Chicken Noodle Soup if desired.

Credit: Martha Stewart Living