

## **Chicken and Noodle Soup with Vegetables**

### **Soup Stock**

A five pound chicken or chicken parts (legs and thighs)  
3 quarts (12 cups) of water  
1 onion (peeled and cut in half)  
1 stalk of celery (cut in half)  
1 carrot (peeled and cut in half)  
Salt  
10 peppercorns

### **Soup**

½ cup finely chopped onion  
½ cup finely diced carrot  
½ cup finely diced celery (or another other vegetable)  
4 ounces of egg noodles  
1 cup frozen peas

### **Make the Soup Stock (Can be made a day or two ahead)**

Place the whole chicken, or chicken parts, in a heavy 6 quart soup kettle with the water, onion, carrot, celery (large pieces, not the finely chopped ones), 1 Tablespoon of salt and the peppercorns. Bring to a boil and skim off any scum that forms. Reduce heat, partially cover and simmer for 2 hours. Remove the chicken and reserve. Skim the excess fat from the broth and then remove the vegetables and peppercorns and discard. (If you make the soup a day ahead and refrigerate it overnight, you can skim the cold fat off the soup the next day and continue the recipe)

### **Finish the Soup**

Once the chicken has cooled, discard the skin and bones and cut the meat in small dice. Bring the stock to a boil and add the chicken meat and diced vegetables. Cook just until the vegetables become tender. Add the noodles and peas and boil for 5 to 9 minutes or until they are cooked. Check for seasoning.