

Chicken & Egg Noodles Soup

Makes 8 – 10 servings.

Whole chicken (try and find the smallest chicken).

3-4 carrots (peel and cut into thick slices)

You can add other vegetables if you like. I'd suggest corn, diced potatoes and green beans.

3 cups egg noodles

Add the chicken to large pot with 7-8 cups of water. Add salt, pepper, garlic powder, fresh Rosemary, and whole onion (peeled not sliced). Boil for 45 – 50 minutes. Remove the chicken, Rosemary stems, and whole onion from the pot. Discard the Rosemary stems and onion. Place in a large bowl to cool. It will take about 30 minutes for the chicken to cool.

Add the carrots and egg noodles. If you are adding other veggies, add now too. Let cook for 10 – 15 minutes then turn off the heat. Once the chicken is cool, remove the skin and pull the chicken from the bone. Add the chicken back to the pot and stir.

Salt and pepper to taste in your individual bowl. Makes 8 – 10 servings. You can serve this dish with cornbread.