

## CHICKEN NOODLE SOUP

### Ingredients:

- 2 rotisserie chicken
- 1 bunch celery
- 10 large carrots (peeled)
- 1/2 cup frozen peas
- 1 large white onion
- 5 cloves garlic
- 2 teaspoons whole peppercorn
- 1/2 teaspoon anise seed
- 1 tablespoon dried basil
- 3 bay leaves
- 1 teaspoon dried rosemary
- 2 teaspoons dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon sage powder
- 1 tablespoon sea salt
- 3/4 cup chicken soup mix



### Instructions:

- (1) Take 3 stalks of celery and 3 carrots and cut into thirds or so (large pieces for now is fine). Set remaining carrots and celery aside for later.
- (2) Peel onion and garlic. Chop onion into eighths or so and garlies in half. Add all ingredients (except for the remaining celery and carrots) into a *large* stock pot. If the chickens are held together by strings, this is the time to remove them.
- (3) Add 5 liters of water and bring to a boil, stirring occasionally. Cover and let simmer gently on low for at least 4 hours. During this time, stir about once per hour.
- (4) Remove *all* the chunks from the soup (while keeping the broth!). I usually do this by setting another large pot in the sink and a collander in it and pour the broth out a bit at a time. You may need several large bowls/pots to make this work.
- (5) Seperate out the chicken, setting the good meat to the side. Discard *all other solids*.
- (6) Chop the remaining celery and carrots into small pieces. Boil these in a seperate pot. You don't have to use the broth to boil these in... plain water is fine. Let them cook for at least 12 minutes, but longer is ok (they can be extra soft).
- (7) Recombine all ingredients back into the pot and either heat back up to a boil to serve, or else distribute to containers for storage.
- (8) Serve with your choice of pasta, but my preference is 'German Egg Noodles' (most grocery stores/farm markets will have these).