

With fall just around the corner, I thought I would share one of my favorites. It's a Pennsylvania Dutch Recipe that I got many, many years ago. Hope you enjoy it as much as I do.

Chicken Corn Soup

- 4-6 Frozen boneless chicken breasts
- 2 Stalks of celery, chopped
- 1 Can of whole kernel corn
- ½ large package of wide egg noodles (use Reames Noodles for a hardier soup)
- 2-3 tablespoons of chicken soup base
- ½ teaspoon granulated garlic
- 4 hard boiled eggs
- 8 cups of water

Put frozen chicken, celery, water, garlic and pepper into an 8 quart dutch oven or stock pot. Bring to a boil, cook chicken until done. Remove breasts from stock.

Put noodles and corn into chicken stock and cook. While noodles are cooking, dice chicken breasts and return to chicken stock while noodles are cooking.

When noodles are done, coarsely chop hard boil and add to soup. Cook for another 2-5 minutes, then serve.