Noreen's Kitchen
Homemade Chicken Soup

Ingredients

Carcasses of 2 roasted chickens including any bones and skin saved and frozen.
1 large onion, chopped
4 carrots, cleaned and chopped
4 stalks of celery with leaves, chopped
4 cloves of garlic, minced
2 bay leaves

1 teaspoon black pepper corns
2 tablespoons salt
1 teaspoon dried marjoram
½ teaspoon dried thyme
2 tablespoons dried parsley
½ of a large lemon, quartered
Cold water to cover

Step by Step Instructions

Place all ingredients into a large stock pot, that is at least 6 quarts in size. If you prefer, you can place the peppercorns into a cheesecloth pouch to make it easier to remove.

Cover the contents of the pot with cool water. Bring to a boil over medium heat, then reduce to a simmer. Allow soup to cook for 3 to 4 hours or until the meat has fallen from the bone and the bones are clean.

Turn off the heat and allow the soup to sit for 15 to 30 minutes.

Remove all the bones from the soup the best you can. It may be impossible to get all of them because small rib bones are hard to fish out. Just be sure to let your family know to be aware there may be small bones.

You can remove any large pieces of meat and shred them. Then return them to the pot.

Cook noodles of your choice or rice to go along with the soup. I like to do this separately because leftovers with noodles or rice are not that great.

Serve soup by placing rice or noodles in the bottom of each bowl then ladling the soup over. Add more parsley to each serving and you can also sprinkle with grated parmesan cheese if desired and lots of cracked black pepper. That is my favorite!

You can store any leftover soup with the chicken and vegetables in it for another meal or you can strain out the chicken and veggies and have chicken bone stock to freeze for another use.

I strained my soup and fed the veggies and shredded meat that was left to my pets. Nothing went to waste with the exception of the bones.

The stock is "jellied" and perfectly delicious. We will use this in another meal soon.