

SOUPS

GRANY'S CHICKEN SOUP†

(OMA'S HÜHNERSUPPE)

- 1 package chicken parts (about 4 1/2 lbs., washed)
- 6 celery stalks (washed and cut in half)
- 1 bunch green onions (washed)
- 1 lbs. regular carrots (washed and cut in half)
- 2 bay leaves
- 3 whole cloves
- 8 oz. thin noodles or 2 1/2 cups rice
- 1 tablespoon salt
- 2 tablespoons butter
- 2 tablespoons flour
- 1/2 cup chopped parsley

Place the chicken parts, celery, onions, carrots, bay leaves and cloves in a large pot. Cover with water and bring to a boil. Turn down the heat and simmer for 2 1/2 hours. Remove the chicken parts and strain into a large pot. Remove the celery and carrots and return them to the broth. Remove the chicken meat from the bones and add to the broth and place in the refrigerator overnight. Take the pot out of the refrigerator and carefully skim fat off the top of the broth and discard. Bring the broth to a boil and add either noodles or rice cooking until tender. Melt 2 tablespoons butter in a small pot and stir in 2 tablespoons flour mixing well (do not burn it). Take 1 cup of the hot broth and stir it into the flour mixture until mixed well. Stir into the soup boiling it for 1 minute. Season to taste with salt and pepper and add parsley. Serve with bread.

Makes approximately 10 servings

