

Susan's chicken soup

1. Take a medium-large whole chicken and wash it with water, removing any obvious bits that you don't want in the soup.
2. Put in in a large pot and fill with cool water to cover the whole chicken.
3. Put the heat on high so there is a roiling bubble.
4. After a few minutes of this simmering you will see scummy foam start to gather. Continuing to simmer, and using a large shallow spoon, scoop off the gathered foam. This will continue for about 10--15 minutes.
5. Once there is no more foam forming, lower the heat and add one whole onion that has been cut in half or quarters, a couple of whole carrots and a couple of celery sticks. This is for flavouring of the broth. You can also add a bay leaf or two.
6. Cover the pot with a loose fitting lid, allowing some air in and let simmer on very low heat for about 3-4 hours, checking on it in case you need to turn the chicken. It will begin to fall apart once you have cooked it for so long.
7. When you are ready to finish the soup, turn off the heat and take the pot off the hot stove (or move to another burner that is cool) and let the contents cool down to room temperature or until it is not too hot to handle it.
8. When you can handle it, strain the soup into a large bowl keeping the broth separate. With all the bits left, remove the celery and carrot and onion to have a clearer soup. Take out all of the skin, any gristle and bones and move the chicken pieces to another bowl.
9. Slice fresh (new, not from the ones boiled to death) carrots very thin into nice discs, and thinly slice celery as well. Add these back into the broth. Add very thin egg noodles about 5 minutes after if you like, but not too many as they expand and can turn it into a noodle stew if you add too many. If you are making matzo balls you can also add these to cook in the broth too but make sure the lid is on tight for that so the steam helps them puff up nicely.
10. Simmer for a bit to cook, about 10-12 minutes.
11. Add seasoning and fresh dill that has been finely chopped.
12. Add the chicken back into the soup and serve. Yummy. Even better the next day.

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