

Chicken

4 breasts

4 thighs

8 drumsticks

6 cup stock

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Bag of Big Carrots

1 white onion

2 Leeks

2 piece celery

1 tomato

1 parsnip

1 white rutabaga

1 yellow rutabaga

5 sprig parsley

6 clove garlic

2 sprig thyme

1 bay leaf

1 chicken bullion

Salt, Pepper

*Fixed recipe, b/c Doc is a flavor coward*Put chicken in a **LARGE** pot. Add stock & 6-8 cup water.

Add salt. Probably a bunch of it. Don't get weird about it though.

Boil, mixing fat back in from time to time.

Peal/Half/Quarter/Trim veggies as needed.

Add everything else. Boil -> simmer for **2 hours**.

Carrots should be soft but NOT mushy.

Toss the bad veggies. Keep: Carrots, Onion, Celery.

Remove and shred chicken, setting aside.

Put a sieve over clean pot. Ladle soup through it.

We're trying to remove big chunks of fat, but not *all* of it.

Add the good veggies and chicken back

Serve with egg noodles or matzo balls.