

City Wife COUNTRY LIFE

CHICKEN NOODLE SOUP, COUNTRY STYLE

- 🍲 1 CHICKEN, CUT INTO PIECES AND SKINNED (FLOATING CHICKEN GREASE IS GROSS)
- 🍲 ENOUGH WATER TO COVER THE CHICKEN WITH AN INCH TO SPARE
- 🍲 2 RIBS CELERY (WITH LEAVES!!!), CHOPPED
- 🍲 1 LARGE ONION, CHOPPED
- 🍲 3 CLOVES GARLIC, MINCED
- 🍲 ½ BELL PEPPER, MINCED (I USE ¼ EACH RED, GREEN & YELLOW WHEN I HAVE 'EM)
- 🍲 ½ CARROT, CHOPPED (NO, DON'T USE A WHOLE ONE, IT MAKES IT TOO SWEET!)

SEASONINGS:

- 🍲 2 Bay Leaves
- 🍲 1 TSP. GARLIC POWDER (OR MORE)
- 🍲 1 TSP. ONION POWDER (OR MORE)
- 🍲 ½ TSP. PAPRIKA (OR MORE)
- 🍲 ½ TSP. ITALIAN SEASONING (OR MORE)
- 🍲 SALT/PEPPER TO TASTE
- 🍲 COPIOUS AMOUNTS OF COARSE GROUND BLACK PEPPER
- 🍲 ¼-½ TSP. RED PEPPER FLAKES (OR CAYENNE PEPPER IF YOU'RE STRONG)

NOODLES:

- 🍲 ANGEL HAIR IS AMAZING... BUT COOK IT SEPARATELY OR IT WILL SUCK UP ALL YOUR LOVELY BROTH. IF YOU'RE NOT GOING TO EAT ALL THE SOUP IN ONE NIGHT, KEEP THE NOODLES SEPARATE AND ADD THEM TO EACH BOWL AS YOU SERVE.

1. THROW ALL THE INGREDIENTS IN A SOUP POT (I USE MY ENAMEL COVERED LODGE DUTCH OVEN AND I HAVE TO BELIEVE IT MAKES A DIFFERENCE).
2. IF YOU THREW THE HEART, LIVER, GIZZARDS, NECK AND CHICKEN TAIL INTO THE TRASH CAN, DIG THEM OUT. USE THEM!!! (I TOLD YOU THIS WAS COUNTRY STYLE).
3. COOK OVER MEDIUM HEAT (A BUBBLY SIMMER) FOR AN HOUR.
4. NOW YOU CAN REMOVE THE HEART, LIVER, GIZZARDS, NECK AND TAIL AND THROW THEM AWAY. WE'RE NOT EATING THEM - WE JUST USED THEM FOR INTENSE FLAVOR. (IF YOU DON'T USE THEM, DON'T BOTHER MAKING SOUP).
5. REMOVE THE BAY LEAVES, OR SOMEONE WILL CHOKE ON THEM (I GREW UP WITH A MORTAL FEAR OF BAY LEAVES AND JOLLY RANCHERS. MY MOTHER KNEW SOMEONE WHO KNEW SOMEONE WHO KNEW SOMEONE WHO HAD DIED ON 'EM.)
6. REMOVE THE CHICKEN PIECES TO A BOWL & ALLOW THEM TO COOL A BIT. PICK THE MEAT OFF THE BONES AND PUT THE MEAT BACK IN THE POT.
7. SERVE THIS SOUP, SIT BACK, AND LET THE COMPLIMENTS ROLL IN.