

Grandma Hart's Famous Noodle Soup

1 large chicken, cut up
1 tablespoon salt
1/2 teaspoon black pepper
1/2 teaspoon dried basil
1 bay leaf
6 medium carrots
3 stalks celery
2 onions
4 cups noodles, uncooked
1/4 cup parsley, chopped fine

makes 10 servings

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Instructions

1. Wash chicken. Place in a large pot and cover with 12 cups water. Add salt, pepper, basil, and bay leaf.
2. Simmer, covered, for 1 1/2 hours or until chicken is just tender.
3. While chicken is cooking, prepare vegetables. Scrub carrots; cut in 1/2" chunks. Wash celery; cut in 1/2" chunks. Peel onions; chop.
4. When chicken is done, remove it, along with bay leaf, from the chicken broth. Skim off as much fat as possible from the broth.
5. Bring broth back to boiling. Add carrots, celery, and onions. Simmer 15 minutes.
6. While vegetables are cooking, remove skin and bones from chicken. Cut chicken into bite-size pieces.
7. Ten minutes before vegetables are done, add noodles and chicken pieces to soup. Cook for remaining 10 minutes.
8. Sprinkle with parsley.



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