

Chicken Soup

Printed from Chicken Recipes at <http://www.chicken-recipes.co.uk/>

Ingredients:

Whole chicken.
1 lb of new potatoes.
1 onion, quartered.
1 can of baby corn.
3 cloves of garlic.
1 inch of ginger root, shredded.
4 large carrots cut into one-inch slices.
2 stalks of celery cut into one-inch slices.
2 teaspoons of salt.
8 pints of water.

Preparation:

Combine the chicken, water, onion, garlic, ginger and salt in a large stock pot and bring to a boil.

Simmer for about 45 minutes, skimming off oil and fat as required.

When cooked, remove the chicken and shred it, removing bones, fat, skin and gristle.

Strain chicken broth.

Add the vegetables and chicken to chicken broth and bring to a boil, reduce heat and simmer for about half an hour or until the potatoes are cooked.

Serve hot.