

Better than your Mama's Chicken Soup By Nancy Compton Huskins

4 lbs. chicken thighs and drum sticks
cold water (2 gallons)
2 lg onions coarsely chopped
2 large carrots coarsely chopped
celery leaves, coarsely chopped
2 celery ribs, coarsely chopped
salt and fresh ground pepper
4 whole, peeled garlic cloves
2 bay leaves
1 tbsp. dried thyme leaves
1 pkg. extra wide no yolk noodles
¼ cup finely diced parsley

Rinse chicken thoroughly.

Add raw, chicken to stock pot along with the water, onion, carrot, celery leaves, celery, dried thyme, bay leaves, pepper and garlic cloves.

Bring to a boil and simmer for 1 ½ hours until chicken is thoroughly cooked. When done, remove chicken from pot. (remove bay leaves) When chicken is cooled, debone and cut chicken meat into small pieces.

Add chicken back to broth. Season to taste with salt and pepper. Bring to a boil then turn heat to simmer until vegetables are done to suit your taste add noodles and cook halfway (approximately 5 minutes). skim as much fat off the top as possible. Add parsley. In the meanwhile make your 8 jars sterile and hot...add soup and noodles evenly to each quart jar leaving 1/2" headspace.

process in pressure canner for 80 minutes for quarts at 11 lbs. pressure.