

Chicken Corn Soup--shared by Amy Jo

3-4 lbs of Stewing chicken, or pieces

1 1/2 gallons of water

2 bay leaves

1/2 tsp thyme

Salt and pepper to taste

3 quarts corn, fresh or frozen or canned

In large pot combine the chicken, water, bay leaves, thyme, salt and pepper. Bring to boil, cover, and simmer until chicken is cooked and tender, about one and a half to two hours remove chicken and cut meat off bones; dice meat into bite-sized pieces. Remove bay leaves and skim fat off top of the broth. Return diced meat to the broth and add corn. Simmer soup for about 5 minutes or until corn is heated through.

Ladle hot soup into hot jars, filling jars about halfway with chicken and corn, and then filling the jars to the top with broth, leaving 1-inch headspace. Following the pressure canning directions process process quarts for 90 minutes and pints for 75 minutes at 10 psi adjust for altitude. Makes about 10 quarts.