

Cream of Chicken Soup

1 whole chicken cooked and deboned (I used 1 whole chicken for 7 times this recipe)

Enough filtered water to make more than 14 quarts of stock or as much as you want.

3/4 cup Clear-jel (cook kind)

2 quarts chicken stock (I use reduced sodium or home made without added salt)

1/2 teaspoon per pint canning salt (I do not add I salt to taste when open, since I use this soup to cook with not as a soup to eat)

1. First the day before I make stock. I cook a whole chicken in large stock pot with, onion, carrots, celery and garlic for 2 hours. Remove chicken from stock. When chicken cools enough to handle I debone it, put in Tupperware or large zip bag and refrigerate.
2. Strain stock to remove veggies,(I use a fine strainer, you could even use cheese cloth if you want) Cool down stock (I usually put some ice and cold water in the sink and set pot with stock in the sink until cool) then cover pot and put it in the fridge overnight, skim fat next morning. Walla!!! Free fresh stock for soup or canning. When cooking chicken I add enough water to get 14 quarts of stock! If I don't want to make all this into soup, I can the rest for stock. 14 quarts of stock made 31 pints and 2- 1/2 pints of cream of chicken soup.

Next day:

1. Take meat stock out of fridge skim off all fat you can. Measure as many 2 quart servings as you want into your very large stock pot. Heat stock in pot to boiling, be sure to save a cup and a half per recipe servings to mix a clear-jel slurry.
2. Take chicken out of fridge and chop up fine. You only want a small amount in each jar if using for cooking. I might even put mine in the food processor cold next time.
3. Make a slurry with cold meat stock and Clearjel. (mine was a little warm and it worked out ok)
4. Heat meat stock until it boils, stirring often. After it boils for a minute or two turn down to simmer and slowly stir in clear-jel slurry (I used a huge whisk) after that is smooth add chicken. Make sure everything is hot but do not scorch.

I won't go into how to prepping lids and jars

5. Ladle hot soup into jars leaving 1 inch headspace, if using salt add now, remove bubbles, wipe rims, place lids and rings finger tight and process in PRESSURE canner for 75 minutes at 10 lb. Pressure (adjust for your altitude)1/2 pints and pints.

When opening to use, add equal amount of milk for soup. I use it to cook with when recipe calls for a can of cream of chicken soup.