

Chicken Soup

By: Alyssa Eskay & Linda DeLost

- 1 5-6 pound Giant Eagle chicken roaster (The roaster seems to have more flavor!)
- 12 cups water, boiling
- 1 t salt
- 2 - 4 Herb Ox chicken bouillon cubes
- 1/2 pound carrots
- 3 - 4 celery ribs
- 1 med. onion
- 1/4 c parsley

Put chicken (wash and clean out) into boiling water with salt added. Cook 1 1/2 - 2 hours at heat above simmer. Take out chicken. Taste and add Herb Ox chicken bouillon cubes to taste. Approx. 2 - 4. Remember, the bouillon has salt in it! Only add for more flavor. The vegetables will "soak" up some of the salt. Depending on what you like, I add more carrots! After taking out meat, bring broth with bouillon added back to a soft boil. Add cut vegetables and cook for approx. 10 minutes or until tender. Cut up chicken breasts to put back into the soup. You can add store bought or homemade noodles. Enjoy!!