

CHICKEN SOUP

From Anne's cookbook

- 1 3 lb. chicken

- 1 cup carrots, diced
- 1 cup celery, chopped
- 2 onions, chopped

- 1 heaping Tbls. parsley flakes
- 2 tsp. poultry seasoning
- 1 heaping tsp. garlic powder
- Salt and Pepper to taste

- ½ cup pearl barley

Cook chicken in enough water to cover for 45 minutes.

Refrigerate broth until fat solidifies. Skim off fat.

Cool chicken and remove skin. Bone chicken and dice.

Add all ingredients to the chicken broth and simmer for 1 hour. Water may be added if necessary.

May freeze in tight containers (Zip Locks may be used). Defrost and enjoy. Better the second time around.

- OPTIONAL:**
- *Add 1 to 2 cans diced tomatoes
 - *Break up Fettuccini noodles and add to soup in place of barley
 - *Use a Turkey carcass and simmer in enough water to cover for several hours. Strain juices and use to make the above chicken soup recipe. Use diced left over turkey meat.