

# SAMSSites Recipes

## Chicken Soup

*My own*

I have been making soup for a long time.

- chicken on the bone and skin
- onion
- celery
- fresh green beans
- broccoli
- carrots
- crushed red peppers
- salt
- noodles of your choice, rice noodles or egg noodles

Put the chicken in a soup pan covered with water. Bring to a boil and then simmer for about 1 hour to an hour and a half. Let it cool. Take out the chicken and put aside. Put broth in the refrigerator. Next day skim off any fat. Bring the broth to a boil. Cut the onions, celery to the size you like and put them in the broth. Add salt and crushed red peppers. Salt to taste and about 1/4 to 1/2 teaspoon of peppers. Turn the broth down. Cut other veggies and put them in the broth. Cook for about 10 - 15 minutes. Break chicken off the bone, throw away bone and skin. Add chicken to soup. Cook noodles according to the directions on package. When serving soup place noodles and then soup.

