

“THE BEST EVER” CHICKEN SOUP

Prepared in 60 minutes or less.

- 4 chicken thighs skin on, 1 chicken breast bone in skin on
- 12 cups water
- 1 Tbs kosher salt
- 3 small onions, peeled and whole
- 2 carrots, peeled and sliced
- 2 celery stalks, sliced
- 2 parsnips, peeled and sliced
- 3 peeled garlic cloves
- 2 bay leaves
- 2 packets Goya chicken bouillon
- 1 packet Goya beef bouillon
- Dash of poultry seasoning
- Dash of Bubbie's seasoning
- ¼ cup white wine
- ¼ tsp *Herbs de Provence*, a blend of dried assorted herbs often containing basil, fennel seed, lavender, marjoram, rosemary, sage, summer savory, thyme and can be found in most supermarkets
- ½ tsp dill

Bring 12 cups water, salt and chicken pieces to a boil in a large soup pot.

Reduce heat to a gentle boil and with a large spoon remove the “scum” that accumulates on the side of the pot. Continue to cook until there is almost nothing accumulating on the sides of the pot. (This procedure assures you of a clean, clear broth.)

Add the vegetables, garlic cloves, bay leaves, packets and poultry seasoning, Bubbie's House Seasoning and white wine. Bring up to a boil and reduce to a simmer; not totally covering pot with the lid.

Gently simmer for 1 hour. (Check often, if it reduces too much, add more warm water.) Then add *Herbs de Provence* and dill. Stir and taste for seasoning. There are options for serving: You can break up chicken and include pieces when you serve soup or remove the chicken and serve soup with cooked thin egg noodles or matzoh balls.

