



ETL Chicken Noodle Soup

Servings: 10

Preparation Time: 30 minutes

Start to Finish Time: 30 hours 30 minutes

Can't imagine a better recipe for making chicken noodle soup.

Day 1: Stock

2 each split chicken breasts (+ any left over carcasses or parts)

2 each chicken thighs, bone in, skin on

2 large onions, chopped

5 each carrots, chopped

4 ribs celery, chopped

6 cloves garlic, crushed with the back of a knife

2 each bay leaf

6 sprigs fresh thyme

1 bunch fresh parsley

2 teaspoons peppercorns, whole

2 teaspoons sea salt

12 cups cold water

Day 2: Soup

2 each chicken thighs, bone in, skin on

1/2 teaspoon salt

1/2 teaspoon pepper

1 tablespoon canola oil

1 large onion, chopped

1 clove garlic, minced

4 ribs celery, chopped

4 each carrots, chopped

2 each bay leaf

1/4 teaspoon dried thyme

8 ounces egg noodles, uncooked (about 8 ounces)

1 tablespoon chopped fresh parsley

Definitely worth the 2 days of cooking! The broth is RICH with flavors. The soup is FULL of shredded chicken, carrots and celery. I don't know any way to make a better chicken-noodle soup.

NOTES: NOODLES: *It will be best to add the noodles to just the amount of soup that you will be eating at one sitting. This way, the noodles will not be soggy.*

STORAGE: *Refrigerate up to 5 days or freeze for up to 3 months.*



DAY 1: MAKE STOCK (4 hours + 20 minutes):

Place the chicken, onions, carrots, celery, garlic, bay leaves, thyme, parsley or dill, peppercorns and salt in a large stockpot (at least 10 quart). Add 12 cups of water and bring to a boil.

Reduce the heat to low and cook at a gentle simmer, uncovered, for 4 hours.

Remove chicken, shred and keep refrigerated in a container until ready to make soup.

Taste and adjust with more salt as necessary.

Strain the stock through a fine-mesh strainer and let cool until not hot.

Transfer to containers and refrigerate until completely chilled, about 6 hours or overnight.

Skim off and remove any fat on the surface (see TIPS for storage).

DAY 2: MAKE SOUP(1 hour + 30 minutes):

Pat chicken dry with paper towels; sprinkle with salt and pepper.

In a Dutch oven, heat oil over medium-high heat. Add chicken, skin side down; cook until dark golden brown, 3-4 minutes.

Remove chicken from pan; remove and discard skin.

Discard drippings, reserving 2 tablespoons.

Add onion to drippings; cook and stir over medium-high heat until tender, 4-5 minutes.

Add garlic; cook 1 minute longer.

Add broth (from DAY 1), stirring to loosen browned bits from pan. Bring to a boil.

Return chicken to pot. Add celery, carrots, bay leaves and thyme. Reduce heat; simmer, covered, until chicken is tender, 25-30 minutes.

Transfer chicken to a plate and de-bone and shred when cool enough to handle. Add back to pot with shredded chicken from DAY 1 and simmer for additional 8 minutes.

Remove soup from heat. Add noodles (see NOTES); let stand, covered, until noodles are tender, 20-22 minutes.

Stir in parsley. Discard bay leaves. If desired, adjust seasoning with additional salt and pepper.