

Chicken Soup (*preferred*)

8 medium stalks celery
7 medium carrots
1 whole chicken (3.5 pounds)
2 pounds leg quarters
1 medium onion cut up
1 garlic clove cut in half
½ bunch parsley
8 sprigs fresh thyme
20 whole peppercorns
2 bay leaves
1-tablespoon salt
12 cups water
3 cups medium egg noodles uncooked



- Cut 4 celery stalks and 3 carrots into two inch pieces.
- Put in 8-quart pot with chicken witch neck and gizzards (omit liver), legs, onion, garlic, parsley, thyme, peppercorns, bay leaves, salt and water.
- Boil over high heat; reduce heat to low and simmer uncovered for 2 hours.
- Cut remaining carrots and celery into ¼ inch pieces
- Cook noodles
- Remove chicken to jelly roll pan to cool.
- Strain broth (*may save some vegetables to add to soup*), skim fat and discard solids.
- Return broth to pot.
- Remove skin and bones from chicken and cut in ½ inch pieces.
- Boil broth; add celery and carrots and boil, reduce to medium high heat and cook 10 minutes.
- Remove from heat and add chicken and noodles.

Aunt Bleep's Excellent French Dressing

1 cup catsup
1 clove garlic sliced/chopped
½ medium onion chopped
¼ cup sugar
¼ cup vinegar
1 tsp. Worcestershire
1 tsp salt
1 cup salad oil



Combine all ingredients, except oil, in blender and blend until smooth.
Add oil slowly while blender runs.