# Chicken Soup – From Scratch

1 whole chicken

6 - 8 carrots, chopped

6 - 8 celery stalks, chopped

2 large onions, chopped

Water

2 – 4 bay leaves

Salt and pepper to taste

Put chicken into a large soup pot with half of the carrots, half of the celery stalks, and one chopped onion, and the bay leaves. Add enough water to cover everything and bring to a boil. Turn down heat and simmer until chicken meat is ready to fall off the bones. Skim off any foam that forms.

When chicken is completely cooked, remove from pot and strain broth. Put broth back into the pot with the second amount of carrots, celery, and onion. Bring broth and veggies to a boil, then reduce heat and simmer until veggies are almost cooked through. Remove any meat that is in the strainer and remove all the meat from the bones and set aside. When the veggies are almost cooked, add the chicken pieces to the soup. Add salt and pepper to taste. Let sit for just a few minutes then serve.

# Chicken Soup – Express Version

1 pre-cooked chicken (roasted, leftovers, etc), cut into bite-sized pieces

3 -4 carrots, chopped

3 -4 celery stalks, chopped

1 large onion, chopped

3 cups chicken stock

2 – 3 bay leaves

Salt and pepper

Combine all ingredients, except chicken, salt, and pepper, and bring to a boil. Turn down heat and simmer until veggies are almost cooked. Add chicken. Cook for 5 minutes or so and season with salt and pepper. Remove bay leaves and enjoy!