



Category (Soups)

Arlea's Chicken Noodle Soup

Submitted by (Arlea Carmack)

Recipe

2 large whole chickens

Enough water to cover the chickens to boil on medium heat in a large stock pot.

4 heaping tablespoons chicken bouillon

1 pkg 2-heads celery diced

2 medium onions diced

2 lbs. package whole carrots sliced

2 small cans cream of chicken soup

Add bouillon, vegetables and cream of chicken soup to stock pot. Light boil for 2 hours. .

1 large package egg noodles

3 T Oregano (or to taste)

3 T Basil (or to taste)

Add egg noodles and spices to stock pot while chickens cool for 30 minutes. Bone chickens. Dice chicken and add to stock pot.

You should have enough hearty soup to feed a family of 6 and freeze between 20-24 pints. Be sure to let your soup cool. I use a name brand glass wide-mouth pint size canning jar with the white plastic screw-on lids so I can defrost them and cook them in the microwave. You just unscrew the lid before you microwave. You can get the white plastic screw-on lids at a Walmart in the canning isle.

WARNING: If you use a glass jar that is not as heavy as the canning jar and you put them in the freezer while the soup is hot, you can break the jars and have a mess.