



Category (Soups)

Arlea's Chicken Rice Soup

Submitted by (Arlea Carmack)

Recipe

2 large whole chickens
2 T Chicken flavored *Better Then Bouillon*
2 lb. bag white rice
2 lb. bag brown rice
2 lb. pkgs carrots
2 pkgs of 2 heads celery
2 large onions
Salt (as desired)
Pepper (as desired)

Fill very large stock pot half-full of water Add bouillon and stir. Add chicken and bring to a boil on medium-low heat. Approximately an hour depending on your stove. Salt and Pepper to taste. Prepare vegetables. Peel and slice carrots, clean and slice celery, and dice onions. Set aside until chickens are done. When chickens are done, take chickens out of the stock pot and set aside to cool for 30 minutes. Add vegetables to stock pot and simmer on medium-low heat. De-bone the chickens and add to the vegetable mixture in the stock pot. Add rice to the stock pot and simmer until the rice is done, approximately one hour.

I store the extra soup in wide-mouth pint size canning jars with the plastic lids you can get at Walmart in the canning section. Be sure to wash the jars and lids very well before you fill them. I use my dishwasher. This recipe fed a family of six and I had approximately 18-pint jars left to freeze. It is a great after-school snack or meal in a hurry.