

Grandma's Chicken Soup

1 5-6 pound stewing hen or baking chicken
1 package of chicken wings
3 large onions
1 large sweet potato
3 parsnips
2 turnips
11-12 large carrots
5-6 celery stems
1 bunch of parsley
salt and pepper to taste

Clean the chicken, put it in a large pot and cover it with cold water. Bring the water to a boil. Add the chicken wings, onions, sweet potato, parsnips, turnips and carrots. Boil about 1 hour and 30 minutes. Remove fat from the surface as it accumulates.

Add the parsley and celery. Cook the mixture about 45 minutes longer. Remove the chicken. The chicken is not used further for the soup, but the meat makes excellent chicken parmesan.

Put the vegetables in a food processor until they are chopped fine or pass through a strainer. Put back into simmering broth. Salt and pepper to taste. This soup freezes well.

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