

Chicken Corn Soup

4 to 6 pound chicken (or 2 cups diced, cooked chicken and 6 cups chicken broth)	2 tablespoons chopped fresh parsley
8 cups water	2 cups corn kernels, fresh or frozen
¼ teaspoon coarsely ground black or white pepper	1 cup chopped celery
¼ teaspoon salt	1 cup Egg Noodles

Variation: Substitute Spaetzle or sliced or cubed hard boiled eggs for the noodles.

If you are starting with a fresh chicken, remove the giblets and place the chicken in a 6-quart stock pot. Add the water, salt, pepper, and parsley.

Cook over medium heat until tender, about 45 minutes. Remove and discard the skin, de-bone, and dice the chicken. Cool the broth, skim off the fat, and strain it through a double thickness of cheesecloth. Bring 6 cups of the broth to a boil in a large saucepan over high heat and add the corn, celery, and noodles. Lower the heat to medium and simmer, covered, for at least 1 hour. Add the chicken and heat thoroughly. Serve in heated bowls.