# IMG_9605.jpegBob’s Weekend Chicken Soup

## For the Stock:

* 4 bone-in, skin-on chicken thighs
* 3 onions (2 chopped with skin on for stock, 1 fresh for soup)
* 5 medium carrots (3–5 chopped in 1” pieces for stock)
* 2 heads of celery (1 whole head for stock)
* 1 box of vegetable stock
* Seasonings: Small Punch each
* - Onion powder
* - Garlic powder
* - Salt & pepper
* -Celery Salt (Secret Weapon)
* -Nutmeg
* - Soy sauce (splash)
* - Sake (splash)
* - Chinese Five Spice –optional- (dash if you want a little different)
* - 2 chicken bouillon cubes
* - 2 beef bouillon cubes (optional, taste as you go)

### Instructions:

1. Debone the chicken thighs. Set the meat aside in the fridge.
2. Add skins and bones to a stock pot with chopped onions (skins on), celery, and carrots.
3. Pour in veggie stock and fill with water until 1" above the veggies.
4. Bring to a boil, add spices and bouillon then simmer 30–60 minutes. Add water as needed to maintain level.
5. Once veggies are broken down, strain the stock through a basket or mesh insert. Let it fully drain—don’t waste the flavor.

## For the Soup:

Vegetables (All cut into 1” cubes):

* Fresh celery
* Fresh carrots
* 1 onion
* 1 potato (or substitute/alternate with turnips or parsnips)

### Prep:

1. Soak raw chopped veggies in a saltwater bath while making the stock and cooking chicken.
2. After soaking, strain and rinse well to remove excess salt.

## Chicken:

1. Season reserved thigh meat with salt, pepper, and basil.
2. Pan-fry until fully cooked and slightly browned.
3. Let rest, then slice into bite-sized chunks.

## Final Assembly:

1. Add the rinsed raw vegetables and sliced chicken to the strained stock.
2. Bring to a boil, then reduce heat and simmer for 20 minutes.
3. Begin testing vegetables with a fork for doneness.
4. Adjust seasoning if needed—but if your stock is dialed in, it should be nearly perfect.