

Old Fashioned Chicken Noodle Soup

Bon Appetit/ December 1998

Serves 12

16 cups low-sodium chicken broth
1 3-1/2 # chicken, cut into 8 pieces

1/2 cup chopped onion
2 carrots, peeled, thinly sliced
2 celery stalks, sliced

2 tablespoons (1/4 stick) butter
1 cup sliced mushrooms
1 tablespoon fresh lemon juice
8 oz. dried wide egg noodles
1/2 cup finely chopped fresh parsley

Preparation

Combine chicken broth and chicken in heavy large pot. Bring to boil. Reduce heat and simmer until chicken is cooked through, about 20 minutes. Cool chicken and broth. Discard skin and remove chicken meat from bones. Cut chicken meat into bite-size pieces and reserve. Spoon fat from top of broth.

Saute onion, carrots and celery in 1 T butter. Add to broth.

Saute mushrooms in 1 T of butter. Add to broth.

Add lemon juice and cook for 30 minutes.

Add chicken to broth.

Cook noodles separately and add to broth

Bring to medium boil for 10 minutes and serve with parsley garnish.