

MATTIE'S 12-DRUMSTICK CHICKEN SOUP (3 LITERS)

INGREDIENTS IN SEQUENCE OF USE – ME CLEVER FOR DUMMIES

PART 1 - THE BASE

1. 12 x Drumsticks salted well.
2. 10 Cups or 2.5 L of cold water.
3. 1 x onion in quarters.
4. 3 x Carrots cut into large chunks.
5. 2 x Celery sticks in large chunks.
6. 6 x Garlic cloves smashed.
7. 2 x Bay leaves, 1 x Tablespoon peppercorns.

PART 2 - FOR THE SOUP

10. x 3 Carrots Grated.
12. 2 x Celery stalks diced.
13. 2 x Large Onions chopped.
14. 4 x Turnips grated (if you want to)
15. 2 x Teaspoons each Thyme and Rosemary or fresh.
16. Half teaspoon Chillie flakes or One chilly chopped.

METHOD

1. Bring to boil ingredients 1 – 7 over high heat then simmer for 1.5 hours when boiling. Check for boiling over, put lid on very skew and watch. Stir a little.
2. Remove chicken pieces when soft and leave to cool. (Debone and eat the skins salted.)
3. Squash the veggie pieces with two big spoons and try remove most pepper corns. Drain stock.
4. Add the goodies in 10 – 16 and boil for 30 minutes.
5. Add the flaked chicken pieces and some spinach if you have and cook another 10 minutes.
6. Test flavour to add more salt or chillies as you wish.
7. Add about quarter cup of lemon juice if you have. (Optional.)
8. Ladle into 1-liter containers for freezing. Add noodles or pasta when reheating to eat.

Garnish with parsley if so wish. (SECRET – Eat with buttered sourdough brown bread)

