

### Donald's chicken soup

This was a big hit at a church luncheon for which I made it fresh.

I have not yet tried freezing this soup.

Makes 8 quarts

- 4 x large chicken thighs -- rougly 1lb each
- 6 x 900 ml boxes of chicken stock
- 7 carrots
- 2 lbs of onion (one nice sized spanish onion)
- 6 stalks celery
- Water to top of an 8 quart pot
- Ice (optional if using fat separator)

### Equipment

- Stove or hotplate
- 8 quart pot
- Strainer
- Soup ladle
- Large mixing bowl
- Fat separator (optional if using ice method)

### Making the soup:

- Place chicken stock and chicken thighs in an 8 quart pot
- Bring to a boil and boil chicken thighs for 25 minutes
- While the chicken is boiling, clean and quarter carrots lengthwise and then chop
- While the chicken is boiling, clean and slice celery stalks lengthwise and then chop
- While the chicken is boiling, clean and chop onion into small pieces
- After 25 minutes of boiling, remove the chicken thighs; remove and discard the skin
- Strain chicken stock; keep any chicken meat
- Immediately return the stock to the stove; add chopped vegetables; bring back to a boil
- While boiling the vegetables, remove the chicken meat from the bones, removing fat, skin, etc.
- Discard bones, fat, skin
- Return chicken pieces to stock and vegetables, and bring back to a boil
- Separate fat from the top of the soup by skimming with a ladle

### Fat separator method:

- Place the skimmed fat and liquid in fat separator, and return stock (water / soup fraction on the bottom) to the soup pot, discard the fat

### Ice method:

- Place the skimmings into a mixing bowl
- Place ice in the bowl of fat until the fat congeals; remove the congealed fat and any solid ice cubes
- Return the water / soup fraction to the soup (the volume will have increased due to melting ice)

### Continuing to make the soup:

- Bring the liquid level in the soup pot back to just under the 8 quart mark with water; return to a boil
- Simmer to boil for another 30 minutes and/or "until the soup is ready"
- Serve to your hungry crowd!

Be careful when handling the chicken; it is hot! You may wish to allow the chicken to cool while you continue boiling the stock and vegetables.