

Donald's chicken soup

Makes 8 quarts

- 4 lbs of raw, whole chicken pieces (with bones and skin) -- I usually use chicken legs, either whole legs including chicken backs, or any other utility grade flat of various pieces of chicken
- 6 x 900 ml boxes of chicken stock / bouillon / broth
- 7 carrots
- 6 stalks celery
- 2 lbs of onion (one nice sized spanish onion)
- Water (as needed) to 8 quarts
- Ice (optional if using fat separator)
- Salt to taste

Equipment

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

Making the soup:

- Place chicken broth and chicken pieces in pot
- Bring the chicken thighs to a boil, and boil for 25 minutes
- While the chicken is boiling, clean and quarter carrots lengthwise, chop coarsely, and put aside
  - Discard trimmings
- While the chicken is boiling, clean and slice celery stalks lengthwise, chop coarsely, and put aside
  - Discard trimmings
- While the chicken is boiling, clean onions, chop coarsely, and put aside
  - Discard trimmings
- After 30 minutes of boiling, remove the chicken pieces from liquid, and allow chicken meat to cool partially
- Strain chicken stock; keep any chicken meat
- 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 chicken 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)
  - Discard chicken fat

Continuing to make the soup:

- Remove the chicken meat from the bones, removing fat, skin, cartilage, and bones
  - Discard fat, skin, cartilage, bones

- Coarsely chop the chicken meat
- Add chopped vegetables and chopped chicken to the chicken broth
- As required, bring the liquid level in the soup pot back to the 8 quart mark with water; return to a boil
- Simmer to boil for another 30 minutes
- Serve to your hungry crowd or refrigerate / freeze