

# CHICKEN SOUP

*by Guest Contributor*

4 to 5 pound chicken  
3 quarts cold water  
1 cup carrots, cut into chunks  
4 celery ribs  
1 onion, quartered  
2 cloves, whole  
2 peppercorns  
1 bay leaf  
Salt to taste

Few springs fresh dill

Cut the chicken into two or four pieces depending on the size of the pot.

Cover with water and bring to a boil.

Add carrots, celery, onion, cloves, pepper corns, bay leaf, and salt.

Simmer for 2 hours, skimming occasionally.

Strain the soup and cool. Refrigerate until the fat rises to the top and can be separated from the stock.

Bring the stock to a simmer again and heat for 15 or 20 minutes.

Season to taste.