

THE PHOTOGRAPHER'S KITCHEN

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JERRY'S CHICKEN NOODLE SOUP

2004 – Jerry Bell

Serves 4

Recipe can easily be doubled to serve 8

Ingredients:

3 medium size celery stalks

4 medium or large carrots

2 large green onions

2 garlic cloves

1 bay leaf

1 qt. High quality chicken broth. (Not Campbell's cans or store brand) I use College Inn which comes in a quart can.

3 tsp. Chicken soup base. (I use Orrington Farms Soup Base)

1/3 box Fettuccini noodles.

½ tsp. Fresh ground pepper.

1 tsp. Parsley flakes

Slice the 3 celery sticks into ¼" slices.

Peel and slice the 4 medium carrots into ¼" slices.

Chop the 2 large green onions into ¼" pieces.

Mince the garlic cloves.

Empty the chicken broth into a small stock pot.

Add Celery, Carrots, Onion, Garlic and bay leaf.

Add 2 cans canned chunk chicken meat. Don't drain the cans. Use it all.

Add three heaping tsp. of powdered Chicken Soup base. If you must use bullion, cut the amount by half as it's much saltier than soup base.

Bring to boil then simmer for 45 minutes.

Add Fettuccini noodles broken into thirds.

Add 1 tsp. parsley flakes.

Add ½ tsp. fresh ground pepper

Bring to boil and simmer an additional hour.

Enjoy it now but realize it will undoubtedly be even better on the second day!

I've provided this recipe for your dining pleasure and I encourage you to share it with your relatives, friends and anyone else who enjoys good food. If you want to post one of my recipes on your blog or another website I ask that you please credit: Jerry Bell / Jbellphotography.com