

Mom Inserra Chicken Noodle Soup

Ingredients:

- Large Stock Pot with Lid (16 qt)
- 6-8 chicken drumsticks, skin removed
- Orzo Pasta (16 oz box) approx. 2 ½ cups
- 2 cans chicken broth
- 1 bunch of celery, diced (including tops)
- 1 large onion or 2 medium onions, diced
- 1 beef bouillon cube
- 6 chicken bouillon cubes
- 1 lb carrots, shredded
- 6-8 potatoes, diced (small)
- Parmesan cheese, grated (shaker cheese)

Directions:

1. Fill Stockpot $\frac{3}{4}$ full with filtered water
2. Place skinned and cleaned chicken in water
3. Let come to a boil (lid on top helps)
4. During the first $\frac{1}{2}$ hr occasionally skim fat (foam) from top of water, throw away
5. Make sure to stir the meat after each time you skim off foam, more will appear
6. After about a $\frac{1}{2}$ hr, when very little is floating on top, remove chicken and let cool
7. Add bouillon cubes
8. Add celery, onion, two cans of broth
9. Add a palm of salt and a palm of pepper
10. Clean chicken off of the bone, dice up, add back to pot
11. Let boil for 2 hours
12. Taste, add more salt or pepper if needed
13. Add carrots and potatoes
14. Let cook 10-15 minutes
15. Add pasta, mix
16. Keep stirring soup
17. Add $\frac{1}{2}$ - 1 c parmesan cheese
18. Turn down heat, let simmer for $\frac{1}{2}$ hr (or more) to mix together
19. Enjoy!

This freezes well!!!