

Grandma's Chicken Soup

1 large chicken with the gizzard, heart and neck
2 onions quartered
1 parsnip peeled and cut in 1 inch pieces
1 turnip quartered
1 bunch of dill and parsley
4 large carrots cut in sections
Salt and pepper
1 can Swanson chicken broth - No MSG

1. In a large crock-pot, place chicken, can of chicken broth and cold water to cover by an inch. Bring to a boil and use a large spoon to skim off any fat that rise to the top. Add onions, parsnip, turnip, carrots, dill and parsley. Cover, leaving lid ajar, and lower heat to a simmer. Add 1 can chicken broth, salt and pepper to taste. Cook in crock-pot at 200 degrees until chicken falls apart.

2. Using a slotted spoon, remove chicken from the soup to cool. Strain the soup and separately mash and push the vegetables through a strainer or cheese cloth. Serve this delicious chicken soup which it is said is a cure for the common cold. The richness in flavor and odor will permeate your home.

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