

Homemade Chicken Soup

1 whole chicken or 4 chicken breasts

2 carrots diced

2 stalks of celery diced

3 tsp. bouillon crystals or 3 cubes

1 cup egg noodles

Place chicken in a large pot and cover with water. Heat and simmer, uncovered, until the chicken falls off the bones or is tender where you can shred it if using chicken breasts.

Make sure to skim off the foam every once in a while.

Take all out of pot, strain the broth with some cheesecloth and pick the meat off the bones.

Season broth with salt and pepper and add bouillon to taste.

Add diced celery and carrots and simmer until vegetables are tender. Add egg noodles and cook until pasta is done. Usually about 10 to 15 minutes.

Serve with crackers.