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Chicken and Leek Soup
Soup, Chicken

7

2 1/2, pounds, frying chicken, cut up
4, cups, water,
1, each, carrot, sliced
1, each, celery stalk, sliced
1/2, cup, pearl barley,
2, teaspoons, chicken bouillon,
2, teaspoons, salt,
1/4, teaspoon, black pepper,
1, each, bay leaf,
1 1/2, cups, leeks, with tops

1. Heat all ingredients except leeks to boiling in Dutch oven.
2. Reduce heat
3. Cover and simmer 30 minutes. Add leeks. Heat to boiling, reduce heat.
4. Cover and simmer until thickest pieces of chicken are done, about 15 minutes.
5. Remove chicken from broth and cool slightly.
6. Remove chicken from bones and skin, cut chicken into 1 inch pieces.
7. Skim fat from both.
8. Remove bay leaf. Add chicken to broth.
9. Heat until hot, about 5 minutes.

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