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Semi-Finalist



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met
Television
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Mom's Infection Kickin' Chicken Noodle Soup

Recipe Number: 42

Prep time: 30 - 45 minutes

Cook time: 1 hour

INGREDIENTS: 2 lbs. skinless, boneless chicken cut into bite size pieces (white or dark doesn't matter)
8 cups chicken stock
1 cup carrots (either cubed or chips)
1 cup celery (cut into bite size pieces)
1 cup onion (diced)
1 large green pepper diced
1 pkg. Amish Style Noodles
Fresh Thyme and Parsley to taste
Cayenne Pepper to taste
Salt and Black Pepper to taste



DIRECTIONS: In stock pot, combine chicken and chicken stock and bring to boil.
Boil until chicken is almost done and add your vegetables.
Bring back to simmer add noodles and continue to simmer until noodles are cooked through.
Add cayenne pepper and mix well.
Dish up and just before serving add thyme and parsley to taste to the top of each bowl.
Serve with crackers or sandwich on the side.

STORY: *My mom is A.J. and I'm her 12 year old daughter, Amethyst. Now, our family is busy!!! When my mom created this soup, both her and my dad were full time college students and worked other jobs as well and I was in the 2nd grade. When your family is this busy, you need to have food that's fast, nutritious, and delicious! Well, during one of the colder months, we all came down with these horrible colds and were all pretty miserable. My mom decided that we should have chicken noodle soup and grilled cheese sandwiches to help fight off the chills and the "blahs" as we call them so we set to work in the kitchen to make our own. My mom knew that the soup would be easy for us all to eat and would also be just the thing to get in most of our food groups too! I worked with the vegetables and mom worked on the chicken and the broth. The next day, we all felt a lot better and now whenever one of us starts getting the sniffles, Mom's breaking out the stockpot! I love to make this soup not only because it tastes great, but because I get to help make it and I get to spend time with my Mom while we do it. This is why this it really a family recipe and a family tradition!*

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