

Mary's Basic Homemade Chicken Noodle Soup

©From the Kitchen of [Deep South Dish](#)

Ingredients

For the Homemade Stock:

- 1 (3 pound) whole chicken
- Water just to cover (or use stock for richer flavor)
- 2 large pinches kosher salt
- 1 celery rib with leaves, cut into large chunks
- 1 large carrot, cut into large chunks
- 1 medium onion quartered
- 1 large bay leaf

For the Soup:

- 8 cups reserved homemade stock, or 2 (32 ounce) cartons of chicken stock/broth
- 1 tablespoon chicken base (like Better Than Bouillon {[affil link](#)}), optional
- 3 garlic cloves, chopped
- 2 ribs celery, halved lengthwise & sliced
- 2 medium carrots, sliced
- 1 parsnip, chopped, optional
- 1- 1/2 cups chopped onion
- 2 tablespoons diced fresh ginger, optional
- 1 teaspoon dried thyme
- Kosher salt and freshly ground pepper, to taste
- 1/2 cup frozen peas
- 1/2 cup frozen corn
- *Optional veggies:* mushrooms, diced potato, diced turnip, chopped leeks, sliced scallions, green beans, etc.
- 2 tablespoons dried parsley, plus additional for garnish
- Cooked egg noodles or cooked rice

Instructions

For the Stock:

1. Cut up chicken coarsely, splitting back and breasts. Place the cut-up chicken in a tall stockpot, add the water or chicken stock only to cover chicken plus about an inch.
2. Cover pot and bring to a boil, reduce heat, remove the lid and simmer uncovered, skimming off any foam that accumulates. When foam subsides, add the salt, celery, carrot, onion, and bay leaf.
3. Cook, uncovered, at a steady, slow simmer for about 2 hours.

4. Strain, but reserve the broth. Discard the vegetables. Put the broth back into the stockpot and set the chicken aside to cool.

For the Soup:

1. To the stock, add in the chicken base, garlic, celery, carrot, parsnip, onion and ginger. Sprinkle in thyme and pepper. Allow to low simmer until vegetables are tender.
2. When cool enough to handle, remove and discard the skin and bones from the chicken, tear the chicken into bite size pieces and add back to broth.
3. Add the peas and corn, and any additional veggies you like; add parsley and simmer until vegetables are tender.
4. I prefer to cook the noodles or rice separate from the soup itself so that the noodles do not absorb most of the soup broth. Spoon cooked noodles or rice into a serving bowl and ladle the soup on top. Sprinkle each serving with a bit of additional parsley to garnish, if desired.

Notes

You can use a variety of chicken parts that you've saved up for this (wings, backs, etc.), however, you'll want some additional chicken to add to the soup since the parts have done their job! Throw a few chicken thighs in the pot along with the parts - they give off a great flavor to the soup. Avoid boneless, skinless chicken breast however, as it lacks flavor and tends to overcook and be too dry. Save those for a shortcut version. The chicken base is optional if you're making homemade stock, but I like the richness that it gives to soup. If you use the base, you will not likely need to add any additional salt to the soup. If you don't use the base, you may need to salt. Either way, be sure to taste it before adding salt.

Shortcut it! Sometimes you're just in a hurry for some chicken soup! To shortcut the process, omit the homemade stock and substitute a combination of water and commercial chicken stock or broth to equal 8 cups. I recommend Kitchen Basics stock, but also adding the chicken base, for extra richness. Proceed with the recipe as above, simmering the vegetables first and then adding in 2 cups of chopped cooked chicken. A deli roasted chicken stands in well, however, take into account the amount of sodium in those when seasoning the soup.

Tip: If you are making this ahead and have time, you may also let the broth cool and refrigerate. Once well chilled, the fat will rise to the surface and harden and you can easily scoop it off. Freezes great, but do not freeze with the noodles! Just make fresh noodles when you reheat it.

Creamy Chicken Noodle Variation: To make a creamy version, prepare a skillet of blonde roux of 1/4 cup of butter and 1/4 cup of flour. Cook and stir that for 3 minutes, then slowly add in several ladles of the broth from the soup, until it forms a gravy. Transfer to the soup pot. May also add in 1 or 2 cans of cream of chicken soup near the end of cooking. Stir in until blended well and heated through, then add in the chicken, peas, corn and parsley to the pot.

Tuscan-Style Chicken Noodle Soup: Add 1/4 cup chopped red bell pepper with the onion and 2 tablespoons chopped, reconstituted sun-dried tomatoes with 2 cups of fresh baby spinach leaves when you add the chicken. Swap parsley for commercial Tuscan seasoning, or a mix of marjoram, basil, thyme and rosemary with dried red pepper flakes.

Check These Recipes Out Too!

[Turkey or Chicken and Corn Soup](#)

[Small Batch Cream of Chicken with Rice Soup](#)

[Chicken Pot Pie Soup with Pie Crust Crackers](#)

Images and Full Post Content including Recipe ©[Deep South Dish](#). Recipes are offered for your own personal use only and while pinning and sharing links is welcomed and encouraged, please do not copy and paste to repost or republish elsewhere such as other Facebook pages, blogs, websites, or forums without explicit prior permission. All rights reserved.