



4 chicken breasts
2 Tbsp. peppercorns
4 medium or 2 large bay leaves
2 c. carrots - chopped
2 c. celery
1 pkg. or less egg noodles
2 cans cream of chicken soup
2 chicken bouillon cubes
1/2 lb. (2 sticks) butter
1 1/2 c. flour
1 T salt

1/3 c. milk

White pepper (about 1 tsp.)

First, the chicken: I used 4 breasts. You can use more - all to taste. Bring to boil some water with the peppercorns and bay leaves. Add the chicken breasts and boil for an hour or until cooked through. Take chicken out of water to cool - strain off chicken goo and spices but keep water it was cooked in. Cut chicken into pieces or shred with hands.

Using "chicken water" - add chopped carrots and celery and bouillon cubes. Add about another cup or two of water. (I didn't add more water and I think that's why mine was so thick. Good - but very thick.) Cook 10 minutes on high and then to low until veggies are soft.

Boil the noodles and set aside.

Make roux (what thickens the soup): melt butter. Add 1 1/2 c. of flour - WHISK this into veggies and water. Then add approx 1 Tbsp salt (to taste), 2 cans cream of chicken soup and 1/3 c. milk. Add more milk if too thick. Add noodles, chicken and some white pepper. Stir well until heated through and serve.