

Crockpot Chicken Soup

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Ingredients:

10 cups water
2 large bone in chicken breast halves (can use a whole cut up chicken if you prefer)
3 TBSP dry chicken broth base (more or less depending on your taste)
1 TBSP salt
1 parsnip
4 stalks celery
1 ½# carrots
2 onions
OPT: Matzo balls

Directions:

*Put water, salt and chicken broth base into crock pot. Add chicken.
*Cut off ends of parshnip, cut into 3 chunks and add to pot.
*Wash celery, cut each into 3 chunks and add.
*Cut ends off of carrots. Peel 3 carrots, slice and add to pot. The rest of the carrots, cut off ends, cut into 3 chunks each and add to pot.
*Peel onions, leave the root end intact. Cut one in half, leave the other whole and add to pot.
*Cover crockpot and turn to high. Once it boils, turn it down to low and leave on low for an hour, skim the top, then continue to cook for another 4 to 5 hours.
OPT: While soup is cooking, if you're making Matzo Balls, mix them up according to package directions and place in the fridge.
*Remove chicken to a plate. Remove all the vegetable chunks but leave the small sliced carrot pieces. Using a fork, pull the chicken meat from the bones, discard the skin and bones.
OPT: If making matzo balls, turn broth back on to high until boiling. Add the matzo balls, cover and don't open for 40 minutes, then add the chicken meat back in for 10 minutes.
*If not making matzo balls, return chicken to the pot, cook another 30 minutes on low.
NOTE: If making this for the next day or if you have leftovers, put in fridge overnight and skim the fat off the top before serving.