

CURT MAY'S CHICKEN SOUP

5 whole chickens – cut into pieces & cleaned
7-8 large bags of egg noodles
1 bunch celery, finely diced
2 large onions, finely diced
4 large carrots, finely diced
1 tsp. of salt
1/2 tsp. of black pepper
1/4 tsp. of celery flakes
1/2 tsp. garlic powder (or 1 lg. clove of fresh garlic crushed)
6 tsp. of thyme to cover the top of the liquids
Water to make between 8 to 10 gallons of soup

Begin cooking the chicken very early. It will need to be cooked completely and then de-boned. Place all of the de-boned chicken into the pot (or pots) containing the broth and continue to cook. While this is cooking, add garlic to mixture along with sprinkling the thyme lightly on top of the liquid.

Approximately 2 hours before serving, add all of the remaining ingredients, except the noodles. Simmer slowly.

Cook the egg noodles in separate pots. When they are done, drain and let stand until 1 hour before serving. Add the noodles while still simmering everything slowly until it is time to serve.

God loves you and so do I – CURT MAY