

Pennsylvania-Dutch Chicken Corn Soup

For the Broth:

1 whole chicken
1 quart chicken stock
1 whole peeled onion
1 sliced carrot
1 sliced celery stalk
Sprigs of parsley and thyme
1 bay leaf
6 peppercorns
1 tablespoon salt

For the Soup:

3 fresh ears corn
1 bunch carrots diced
6 celery stalks diced
Minced parsley
The homemade chicken stock
Stewed chicken meat
Salt and pepper to taste

Place the whole chicken in a large pot with the quart of chicken stock. Add enough water to cover the bird. Bring the liquid to the simmer. Skim the scum from the surface of the liquid. Add the onion, carrot, celery, parsley, thyme, bay leaf, peppercorns, and salt. Partially cover and slowly simmer for 1½ to 2 hours or until the chicken is thoroughly cooked. Let everything cool in the pot.

Remove the chicken from the kettle, peeling off the skin. Carefully remove all the meat from the bird, cutting it into bite-sized pieces. Set aside.

Strain the broth through a sieve into another kettle. Press down on the vegetables to extract as much liquid and flavor as possible from them. Discard the vegetables. Allow the broth to cool thoroughly. Skim any accumulated fat from the surface by sweeping paper towels across the broth.

Cut the kernels from the ears of corn by standing each ear on end over a plate. With a sharp, heavy knife, cut off the kernels as close to the cob as possible.

Bring the stock to the simmer, adding the diced carrots, celery, and chicken meat. Before the vegetables are tender, add the corn kernels. Cook just until the vegetables are barely tender. Taste for seasoning. Serve garnished with mined parsley