

Chicken Noodle Soup

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Preparation: 20 minutes
Cooking: 90 minutes
Yield: 4 servings
Cuisine: Chinese
Meal: (null)
Season: Winter



You may add what ever noodles that you prefer.

I prefer spaghettini which I break up into pieces boiled and cooked dante, drained and put aside.

Ingredients

1	whole chicken cut up into pieces with skin on	4	star anise
7	carrots peeled and chopped into 1/2 inch pieces	2	bay leaves
2	large onions pelled and cut into quarters	1	pkg of your favorite noodles
1	tbsp salt and pepper to taste	1	bunch of chopped dill and parsley
1	whole garlic bulb, cleaned and smashed		

Directions

Wash out your chicken and place it in the stockpot and cover it completely with COLD water. And let it simmer.

You are going to notice the scum start to come up. It's really just coagulated blood. I let it simmer away for about 25 more minutes. Skim off the scum.

And now we place all the veggies, parsley, dill, chicken, salt and pepper into the pot. Cover it again with cold water and let it simmer on medium-low for about 90 minutes.

At this point you can the noodle to the soup broth.