



America's Test Kitchen

from the editors of Cook's Illustrated magazine

Hearty Chicken Noodle Soup

1 tbsp oil
3 1/2 lb..... chicken
2 onions, diced
2 bay leaves
2 tsp salt
1 Carrot
1 rib Celery
1/4 tsp Dried thyme
2 cup egg noodles (wide twisties)
1/4 cup Parsley, minced

Makes 3 quarts. Takes 1 hour.

Separate chicken into pieces (thigh, legs, wings, rest). Cut out backbone with scissors (wash organs). **Cut breasts apart** (that's all that remains) and reserve.

Chop chicken into lots of pieces (leg is 2 or 3 pieces, backbone too) using cleaver.

Heat oil med-high to high until shimmering. Sauté **chicken** in 1 or 2 batches until browned and no longer pink (5 minutes per batch). Remove most of chicken and sauté 1 chopped **onion**. Cook to brown, scraping fond.

Add chicken (not breasts) to onion, cover, and let **sweat together** (20 minutes).

Boil 2 (3? rkj 11/2005) quarts of water. Add **water**, **bay**, and **salt** to chicken. Add **breasts** (with skin). Simmer for 20 minutes (breasts to 160-165).

Remove breasts to cool. Strain broth, wait and degrease.

Rinse bones, etc. from pot. Add back 2 tbsp of separated fat and mirepoix (chopped **onion**, **celery**, **carrot**) for few minutes (until softened). Add degreased **broth** and **thyme**; barely simmer for 15-20 minutes.

Peel breasts, and tear into bite-sized pieces. Add **chicken pieces** and **egg noodles** to soup. Barely simmer for 8-10 minutes.

Add **chopped parsley** to soup when noodles are done. Eat.

As seen on America's Test Kitchen 10/2005. This recipe differs from online version.