Fast Chicken Soup Base

Jacob · 30/09/2024



Prep Time

N/A

Dificult

Medium

Servings

N/A

Description

Its from scratch and fast With my easy formula you can make a fresh soup du jour even on a busy weeknight

Ingredients

— - 2 quarts chicken broth - 1 quart water - 1 store-bought roast chicken - 3 tablespoons vegetable oil - 2 large onions

— cut into medium dice - 2 large carrots

— peeled and cut into rounds or half rounds

— depending on size - 2 large stalks celery

— sliced 1/4 inch thick - 1 teaspoon dried thyme leaves

Instructions

1. Bring broth and water to a simmer over medium-high heat in a large soup kettle. Meanwhile
2. separate chicken meat from skin and bones; reserve meat. Add skin and bones to the simmering broth. Reduce heat to low
3. partially cover and simmer until bones release their flavor
4. 20 to 30 minutes. Strain broth through a colander into a large container; reserve broth and discard skin and bones. Return kettle to burner set on medium-high. Add oil
5. then onions
6. carrots and celery. Saute until soft
7. about 8 to 10 minutes. Add chicken
8. broth and thyme. Bring to a simmer. (Can be refrigerated up to 3 days in advance. Return to a simmer before adding the extras of your choice.)