

I break down this process into two parts. #1 is making the stock and #2 is making the soup. For both you will need chicken parts (either thighs, legs, breasts, etc.), or you can just use parts of the chicken if you're using a whole chicken to make stock. If you want to buy store-bought broth (not nearly as tasty), skip to step #2!

1. Chicken Stock:

1 whole chicken	2 teaspoons salt
2 large carrots, broken in half	1 teaspoon black pepper
2 stalks of celery, cut in half (leafier is better)	1 teaspoon garlic pepper
2 cloves garlic, crushed whole	1 teaspoon celery salt
½ an onion, un-chopped	1 teaspoon rosemary (or three fresh sprigs)
	½ teaspoon thyme (or three fresh sprigs)

If present, pull out the package from inside the chicken's cavity. Set aside. Remove any organs inside of the chicken (they will be loose, so you just have to grab them and they will come out). Open the package from inside the chicken. You can keep the liver and cook it up later (which I love doing...some people think it's gross). Throw away all of the remaining organs, but keep the neck of the chicken. It makes great for the stock!

Next, rinse chicken thoroughly with cold water – inside and out. Then cut the chicken into parts. You can do this by finding all of the main joints and cutting them loose, and also cut the chicken breasts off. Your chicken parts might look a bit ragged or mangled the first time you do this, but not to worry! We aren't going for presentation.

Set parts aside (thighs, legs, breasts, and wings). Place remaining carcass, neck, and wings in pot. Put the rest of the chicken parts into a plastic bag and refrigerate. Once the chicken carcass is in the pot, cover it completely with water.

Add all other seasonings and vegetables to the pot, stirring in the seasonings. Simmer on low for at least three hours, stirring occasionally. Once the stock has been simmering for three hours, dump broth through a strainer into a large bowl. Discard ALL of the contents in the strainer into the trash (let them cool first so you don't melt the trash bag) and return stock to the pot. Add more seasonings if you'd like the stock more salty or peppery.

2. Soup

Chicken parts (bone in or out)	2 cups green peas
Three quarts (or more) of stock	1 ½ cups celery, chopped
One package/box of noodles	2 cups carrots, chopped

Bring chicken stock to a boil and reduce heat to medium-low. Add chicken parts and vegetables. Cook for 45 minutes until chicken is cooked through and has absorbed the broth. You can use as little or as much chicken as you want.

Remove chicken parts from broth and transfer to cutting board. While they cool, boil water with oil and salt in a separate pot and cook pasta until al dente. Do NOT cook noodles in with the chicken broth. They will soak up all of the broth and you will be left with a gooey mess. Drain noodles, rinse with cold water to prevent sticking, and set aside.

After the chicken parts have cooled, shred the chicken into pieces of desired thickness. Add back to the pot. Cook for a few minutes on medium heat. Scoop some noodles into a bowl and slop the soup on top of it. Tada!

Serve with saltines or any cracker of your fancy to soak up the juice!