

Chicken Vegetable Soup with Ramen Noodles for 18 Quarts Recipe from Donna Zeller

In four quarts of water put:

3 chicken thighs	4 small bay leaves (or equivalent)
2 chicken breasts (whole with bones)	1 TBS Salt
2 TBS Mrs. Dash Original	1 medium stalk celery with leaves, sliced
1 TBS Seasoned Pepper	1/2 tsp dried Parsley
1/2 TBS Poultry Seasoning	

Bring to a boil, immediately turn to simmer. Simmer at least till chicken is very tender, can be simmered longer. Remove from heat. Remove chicken from broth as soon as can be handled, refrigerate. When broth is cooled enough, refrigerate it overnight or until fat congeals on top. If you have a large enough container you can double this recipe - otherwise follow the above twice.

Cook 4 pieces of bacon over medium heat until crisp (can cut into pieces.) Remove bacon and save. Keep enough bacon fat in skillet to cover bottom well. In fat, over medium heat, saute: 1 medium onion, diced, for about two minutes. Then add 1/2 red sweet pepper and 1/2 green sweet pepper, diced. Saute until onion is clear but not browned. Set aside.

Remove most of fat from chicken broth. Heat about 1/2 of one container and cook just until barely tender 6 carrots, sliced about 1/4 inch thick. I also added half a peeled jicama and cooked with carrots. After a few minutes add half a sliced medium zucchini.

Pull skins from chicken, pull meat from bones, and cut into bite-size pieces.

Put rest of broth into roaster or whatever large pot you are using. Add 1 TBS Chicken bouillon, 1/2 TBS Poultry seasoning, 1/2 TBS Garlic powder, 1/2 TBS Joe Bucher Potato Seasoning, 1/2 TBS Basil, and 1/2 TBS Mrs. Dash, original. When carrots are done, add that broth and carrots and zucchini. Stir well and gradually heat.

Put 4 quarts water into a large sauce pan. Bring to boil. Add 6 packages of Ramen Chicken noodles (unless you want very long noodles, break them into about fourths crosswise) and cook for 3 minutes. Remove from heat and stir in seasoning packets from noodles. Put into pot with broth. Add 1 15 oz can creamed corn, 1 15.35 oz whole kernel corn, 1-3/4 cup frozen peas, 1 13.25 oz can stems and pieces mushrooms. Add reserved onions and peppers. Add chicken.

Slice 3 stalks celery with or without leaves. When soup comes to a boil, add celery, stir well, lower heat and cook only until celery is crisp tender. Adjust seasonings to your taste. Sprinkle bacon over top just before serving.

(Joe Bucher potato seasoning is a salt and pepper mixture with other spices. If you don't have any, add seasoned salt and seasoned pepper to suit your taste, or just leave it out.)