

Chicken Noodle Soup

Beth Church, Church's Backyard Farm

Here is an old time favorite for using Stew Hens.

- 1 Church's Backyard Farm Stew hen
- 5 or more cloves of garlic, minced
- 1 or more large onions chopped
- 3 or more celery stalks and the top leaves, sliced
- 3 or more carrots, sliced
- salt and pepper

Put all ingredients in a crockpot and cover with just enough water to cover the chicken. Cook overnight.

The next morning when chores are all done, debone the chicken.

After it has cooled a few minutes, put the meat back in the pot and throw about 3 or 4 handful of egg noodles in.

Cover, and turn down to low till dinner.

Mix up a batch of sweet cornbread and you've got a heart warming dinner!

Enjoy! Beth Church, Church's Backyard

