



## CHICKEN SOUP

- 2 Chicken Carcasses
- 1 Onion, Sliced
- 3 Tablespoons Butter
- 5 Cups Water
- 1 Sprigs Parsley
- 1/4 Cup Celery Leaves
- 1 1/2 Teaspoons Salt
- 4 Teaspoons Pearl Barley
- 2 1/2 Cups Boiling Water
- 1/4 Teaspoon Salt
- 1/4 Cup Diced Carrot
- 1/2 Cup Thinly Sliced Celery
- 2 Tablespoons Parsley

## DIRECTIONS

1. Brown bones and onion lightly in heated fat in a soup kettle.
2. Add butter, 5 cups water, parsley sprigs, celery leaves and salt.
3. Heat to boiling.
4. Reduce heat and simmer for 2 hours.
5. Strain.
6. Drop pearl barley into boiling water.
7. Add 1/4 Teaspoon salt, cover and simmer for 1 hour and 15 minutes.
8. Add strained broth to barley with carrots and sliced celery.
9. Boil 10 minutes.
10. Sprinkle servings with parsley.