



CHICKEN AND CORN CHOWDER

- 1 1/2 Quarts Boiling Water
- 1 Onion, Sliced
- 3 Stalks Celery With Leaves, Chopped Fine
- 1 Carrot, Diced
- 1 Tablespoon Salt
- 1 Stewing Chicken
- 2 Cups Cream Style Corn
- 2 Hard Cooked Eggs, Chopped Fine

DIRECTIONS

1. Cut chicken into pieces and place in a kettle with boiling water, onion, celery, carrot, and salt.
2. Cook for 1 1/2 hours.
3. Remove chicken from bones and cut up.
4. Strain broth.
5. Return broth and cut chicken to pot.
6. Add corn, simmer 10 minutes.
7. Garnish with chopped egg.