



## MORAVIAN CHICKEN

- 1 Fryer Chicken
- 1 Tablespoon Salt
- 1 Quart Boiling Water
- 3 Celery Leaves
- 1 Medium Carrot
- 1 Medium Onion, Cut in Half
- 1 Bay Leaf
- 1 Red Pepper Pod
- 1 Pound Whole Green Beans
- 4 Ounces Medium Noodles

## DIRECTIONS

1. Cut chicken into serving portions.
2. Place in a kettle with a tight fitting lid.
3. Add salt and then cover with water.
4. Add celery leaves, carrot, onion, bay leaf, and pepper.
5. Cover and simmer for 2 hours.
6. Remove bay leaf during the last 30 minutes.
7. Add beans and cook 20 minutes.
8. Add noodles, continue cooking 10 minutes longer.