



CHICKEN SOUP

- 1 Fryer Chicken
- 1/2 Pound Ham
- 1 Onion
- 2 to 3 Quarts Water
- 1/4 Cup Rice
- 1 Cup Milk
- 1 Tablespoon Chopped Parsley
- Salt and Pepper
- 1 Tablespoon Flour
- 1 Tablespoon Fat

DIRECTIONS

1. Cut chicken into pieces.
2. Add to kettle with ham and onion.
3. Cover with water.
4. Simmer until the meat is very tender, strain.
5. Remove all possible fat.
6. Add rice, parsley, salt and pepper.
7. Simmer until the rice is tender.
8. Add milk.
9. Make a roux of the flour and fat, add.
10. Cook until soup is thickened.