

## **Loyce Cofer's Chicken Soup**

*Courtesy of Loyce Cofer and **In Our Grandmothers' Kitchens***

### *Ingredients:*

1 chicken carcass with some leftover meat (or 1 tablespoon bouillon granules)  
enough water to cover the chicken (plus a little to spare)  
garlic to taste; Loyce used minced dried garlic, but I used 2 cloves of minced fresh garlic  
1 onion, diced  
2 medium diced carrots, diced  
1 stalk celery, peeled of fiber and diced  
parsley to taste and other herbs like thyme and rosemary (fresh or dry; I used fresh parsley but dried thyme and rosemary)  
salt to taste  
pepper corns to taste

### *Instructions:*

Place all the ingredients in a stock pot and slowly bring them to a boil over medium heat with the pan covered. Watch the pot so it won't boil over.

When the water comes to a boil reduce the heat and cook the soup, ALMOST covered, for 3 hours, adding water if needed.

Loyce skims the fat from the soup as she cooks. I'm not very good at this so I waited until it was done (see below).

Remove the ingredients from the pan and strain the stock away from the solid ingredients. Save the pieces of chicken (without skin), carrots, and (if you like) the onion and celery bits; mine had given their all so I discarded them.

If you haven't skimmed the fat off, refrigerate the stock and other ingredients until the fat solidifies at the top of the stock pan. Remove the fat, add the saved bits of chicken and vegetable, and bring the soup to a boil again. Let it cool slightly before pouring it into bowls.

Serves 4 to 6, depending on the size of your chicken pieces and the amount of water you added. Loyce likes to serve this with cornbread.