



## LENORE'S CHICKEN SOUP

2-3 tablespoons butter  
1 onion, diced  
2 carrots, diced  
2 ribs celery, diced  
4 cups good quality chicken broth\*  
2 tablespoons flour  
1 tablespoon sherry  
2 cups cooked chicken, minced finely  
1 teaspoon dried thyme leaves  
2 cups cooked rice  
1 cup whole milk

Saute onion, carrots, and celery in butter over medium heat in a 3 quart Dutch oven until soft. Continue stirring, and deglaze the pan, adding the chicken stock, sherry, thyme, and chicken. Cook for 15 minutes, until well blended and vegetables are tender. Mix flour with whole milk, stirring to dissolve; add to soup, stirring 5 minutes or more until flour is well cooked. Season with salt and pepper, and add cooked rice (white or brown.) Enjoy!

Adapted from a recipe by Lenore Karem.

\*I made my stock/broth with bones/skin of a roasted, well browned chicken. The browning of the chicken by roasting is a magic ingredient in good quality stock, which is essential for this soup. Don't add too much water, or the stock will be diluted.