



SUNDAY CHICKEN SOUP

From the kitchen of Mom Dudley

Ingredients:

4 medium Carrots, cut into 2" pieces
1 medium Onion, chopped
1 Celery Rib, cut into 2" pieces
2 cups Fresh Green Beans (2" pieces)
4 small Red Potatoes, quartered
1 Fryer Chicken (3 to 3 1/2 lbs), cut up
4 Bacon Strips, cooked and crumbled
1 1/2 cups Hot Water
2 tsp Chicken Bouillon Granules
1 tsp Salt
1/2 tsp Dried Thyme
1/2 tsp Dried Basil
Pinch of Black Pepper

Directions:

In a 5 qt. Slow cooker, layer the first seven ingredients in order listed.

In a bowl, combine the remaining ingredients, pour over the top. Do not stir. Cover and cook on low for 6 - 8 hours or until vegetables are tender and chicken juices run clear. Remove chicken and vegetables.

Thicken juices for gravy if desired.

Serves 4