

HOMEMADE CHICKEN SOUP

Recipe by: Chef Dean Marino
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Ingredients

Serves 4-6

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2 lbs.	boneless chicken breast - small dice
1/8	cup flour
2 each	white onion - small dice
2 each	carrots - small dice
2-3 stalks	celery - small dice
2-3 cloves	garlic - minced
32 oz.	chicken broth
2 lbs.	vegetable oil
to taste	salt, pepper, rosemary, thyme and sage

DIRECTIONS

1. Dice onions, carrots and celery to create mirepoix.
 2. Dice chicken
 3. Mince garlic
 4. Heat oil in stock pan medium high heat. Sear chicken until golden brown.
 5. Remove chicken.
 6. Add mirepoix leave out garlic. Cook until translucent. Do not brown. Add garlic and chicken.
 7. Add flour. Cook for several minutes.
 8. Add salt, pepper, rosemary, thyme and sage to taste.
 9. Add chicken broth.
- Simmer for at least 40 minutes.

