

OLD FASHIONED CHICKEN AND NOODLES

Serves 8

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- Place in a 6-quart stock pot:
 - **2 bone-in split chicken breasts**
 - **4 bone-in chicken thighs**
 - **1 teaspoon salt**
 - **30 cranks black pepper from a mill**
 - **1 onion, peeled and quartered**
 - **1 carrot, peeled and quartered**
 - **2 extra-large (or 4 medium-large) garlic cloves, peeled and halved**
 - **3 bay leaves**
 - **1 handful fresh oregano, still on stem**
 - **1 8-ounce container chicken stock**
 - **Water to cover everything by 2-3 inches, nearly filling the pot**
- Bring to a boil, then cover and reduce heat to low, and allow to simmer for 1 1/2 hours
- Turn off heat and remove chicken breasts and thighs (carefully so the pieces stay in tact), place on a cutting board and set aside
- Place a large strainer in a bowl large enough to hold all the cooking liquid
- Pour cooking liquid through strainer into bowl to strain out all the vegetables and herbs
- Discard the vegetables and herbs
- Return cooking liquid to the pot
- To the cooking liquid, add **2 teaspoons salt**, or to taste, and another **8-ounce container chicken stock**
- Bring liquid to a rapid boil
- Add **1 12-ounce package Reames brand frozen egg noodles**
- Boil for 20 minutes, stirring occasionally to separate noodles
- While noodles are boiling, carefully remove and discard skin and bones from chicken pieces (the meat should simply fall from the bone after simmering for so long, but will be very hot to the touch near the bone)
- Shred the chicken meat either with two forks or your hands (it's so tender, it falls apart in my hands and takes only a few minutes to shred)
- Set shredded meat aside
- In a liquid measuring cup, whisk together:
 - **2 Tablespoons cornstarch**
 - **1/2 cup water**
- Once the noodles have boiled 20 minutes, add the cornstarch slurry and continue to boil, stirring until soup thickens slightly
- Add the shredded chicken, reduce heat to low, cover, and simmer to heat through
- Serve immediately, or continue to simmer covered until ready to serve.

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