

# YINZER YUMS OF YESTERYEAR



## GRANDMA DUCKY'S CHICKEN & RICE SOUP

### INGREDIENTS

- 1 whole roast chicken
- veggie scraps
- salt
- 2 stalks celery, diced
- 2 large whole carrots, diced
- 1 cup rice, rinsed
- 3 Tbsp. butter
- juice of 1/2 lemon
- pepper
- garlic powder
- rosemary
- thyme
- paprika
- nutmeg
- creole seasoning

### PREPARATION

Cut the meat off a whole roast chicken. Simmer the bones with veggie scraps for at least 12 hours. Strain the broth and set aside. Cook celery and carrots in butter until soft. Add the broth back to the pot and add 1/2 the chicken meat and rice. Add seasonings and lemon juice, then simmer for 2 hours until cooked through.



ORIGINAL RECIPE SUBMITTED BY KIT DOUGLAS