

Chicken Vegetable Soup

1 whole chicken

5 Cups water

1/2 Teaspoon pepper

3 Bay leaves

8 Sliced carrots

6 Sliced celery stalks and leaves

2 Teaspoons Salt

2 Cloves garlic minced

2 teaspoons basil

3 Cup chopped onions

Rice or pasta to taste

Boil chicken about 1 hour in water, salt and pepper, spoon off scum. Cool and de-bone chopping into bite sized pieces. Add garlic and bay leaves. Cover and simmer for 1 hour. Add remaining ingredients and simmer for another 20 minutes. Add firmly cooked pasta or rice.

Put in jars with 1/4 head space Process in a Pressure Canner at 10 lbs pressure - pints 75 minutes and quarts 90 minutes

Make about 10 pints or 5 quarts

<http://www.deejayssmokepit.net/>