

# J & T Chicken Noodle Soup

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Jaime and Terry created this hearty thick chicken noodle soup during the cold South Carolina winter of 2009 (Yeah, mid 30's). The soup is more like a meal than a soup. Served with bread or crackers. This soup is perfect for cold days.

## Ingredients:

- ¼ Stick Butter
- 1 Large diced Onion
- ½ Cup Chardonnay
- ½ lb sliced carrots
- 1 can cream of chicken soup
- 2 boxes chicken broth
- 5 stocks of sliced celery
- 2 11 oz cans of white shoe peg corn w/juice
- 4 skinless chicken breasts
- 1 8 oz package of Mueller's Mini Penne pasta (or 1 12 oz package egg noodles)



Melt butter in large stock pot, add onions, caramelize onions, adding a good grind of ground pepper. Add chardonnay, scraping bits from pan, reduce stirring onions often.  
Add chicken broth, cream of chicken soup, carrots, celery, corn with liquid, bring to boil.  
Add chicken breasts, reduce to simmer, cook chicken until soft and tender (about 10 minutes), remove and dice the chicken breasts, returning them to pot.  
Add 1 tablespoon Herbs for Poultry (or ¼ sage, ¼ thyme, ¼ marjoram, ¼ savory).  
Add 2 cups water, bring to boil, reduce to simmer for 1-2 hours  
Add 1 cup water, along with noodles, bring back to boil, 8-10 minutes until noodles are soft, stir often.  
Salt and pepper to taste.

Makes about 4 quarts, Leftovers freeze well for months.

Notes: During the first attempt the Penne pasta was used and is preferred over the second batch of the egg noodles.