

From the Kitchen at Stonewall Resort

CHICKEN NOODLE SOUP

Ingredients:

4 cups chicken stock, home-made or store bought
¾ cup diced onion
¾ cup diced celery
1 tablespoon minced garlic
2 ounces dried egg noodles, cooked to al dente
½ teaspoon finely chopped fresh tarragon leaves
2 teaspoons finely chopped fresh parsley leaves
Lemon halves, for serving

Directions

Bring stock to boil for 2 minutes in a large, non-reactive stockpot with lid on, over high heat. Add onion, celery, and garlic. Lower heat and simmer for 2 minutes. Add noodles and cook 5 more minutes. Remove from heat and add herbs and salt and pepper, to taste. Serve with lemon halves and add squeeze of lemon juice if desired.