

Chicken Noodle Soup

Ingredients:

2 whole chickens
7 quarts of water
2 onions, peeled and diced
4 teaspoons Italian Seasoning
1 lemon, sliced
6 garlic cloves, minced
4 bay leaves
6 chicken bouillon cubes
Kosher salt and pepper
4 cups sliced carrots
4 cups sliced celery
1 bag of egg noodles
2 cups sliced mushrooms, (if dried reconstituted)
6 tablespoons parsley, chopped
2/3 cup Fox Run 2011 Classic Chardonnay
4 teaspoon rosemary, chopped
2 cups grated Parmesan
1 1/2 cup heavy cream

Instructions:

1. Add all ingredients up to Kosher Salt and Pepper to a large pot. Add extra water if needed so that chickens are completely covered. Cook for an hour or until chicken is tender.
2. Remove chickens and place on a rimmed cutting board (you will need to catch juices from chickens)
3. Once chickens are cooled, shred all meat. Throwing away bones and skin.
4. Strain broth through a colander into a large bowl throwing away solids.
5. Place broth back into stock pot.
6. Bring broth to boil and add carrots and celery cooking for 10-12 minutes. Add noodles and cook until al dente (follow directions on package).
7. Add chicken, and remaining ingredients. Stir to combine.
8. Serve and Enjoy!

Adapted from a recipe by Paula Deen
Served with Classic Chardonnay