Chicken Soup Recipe from Scratch



Servings: 8 | **Difficulty:** Medium

Prep: 25 min
Cook: 1 hr 45 min
Total: 2 hr 20 min

8-quart pot. Strain out the broth aromatics; add the separately listed fresh carrots and celery after straining.

INGREDIENTS

1 whole chicken (about 4 lb / 1.8 kg), giblets removed, cut into 8 pieces

12 cups (2.88 L) cold water

Broth aromatics

1 onion (150 g), quartered

1 carrot (75 g), in large pieces

1 celery stalk (50 g), in large pieces

2 garlic cloves (6 g), crushed

1 bay leaf

1 tsp (2 g) whole black peppercorns

Soup vegetables and finish

3 carrots (225 g), sliced

2 celery stalks (100 g), sliced

1 tsp (6 g) fine salt, divided

2 tbsp (8 g) chopped parsley

1 tbsp (15 ml) lemon juice

METHOD

1. Place chicken pieces, cold water and all broth aromatics in the pot. Bring slowly to a gentle simmer, skimming surface foam with a spoon.

2. Partially cover and simmer about 35–50 minutes, checking individual pieces. Remove each breast or leg piece as it reaches at least 165°F (74°C); leave larger pieces longer if needed.

3. Cool chicken only until safe to handle, about 10 minutes. Remove meat from bones; keep the meat covered and refrigerated while the broth continues. Return bones and skin to the pot and simmer another 30 minutes.

4. Strain broth through a fine sieve into a clean pot. Discard bones, skin and spent aromatics. Skim excess surface fat and add hot water as needed to bring the broth back to about 10 cups (2.4 L).

5. Add fresh sliced carrots, celery and 1/2 tsp salt. Simmer 15–20 minutes until tender. Return chicken meat and heat to 165°F (74°C).

6. Finish with parsley, lemon and the remaining salt to taste. Divide among eight bowls.

Doneness: Check chicken with a food thermometer: at least 165°F (74°C). Vegetables should be tender, and any pasta cooked to its package doneness. Time and color alone do not prove doneness.

Storage & reheating: Refrigerate chicken and soup in shallow covered containers within 2 hours (1 hour above 90°F / 32°C). Keep at 40°F (4°C) or colder for 3-4 days. Reheat to 165°F (74°C).