

CHICKEN NOODLE SOUP

1 frying chicken, disjointed (or 2 lbs breast meat)

1 carrot diced

1 stalk celery diced

1 onion diced

3 peppercorns

2 beef bouillon cubes

1 tablespoon salt

juice of ½ lemon

package of fine noodles

Place chicken in large kettle; add carrot, celery, onion, peppercorns, bouillon cubes, salt, lemon juice and 2 quarts cold water.

Bring to a boil; reduce heat; cover and simmer until chicken is tender. Remove chicken to cool; break into pieces and return to broth.

In the meantime, break noodles into one inch pieces and add noodles to broth. Cook until noodles are done.