

# Pennsylvania Chicken Soup

Viola C Benner

*The Pennsylvania State Grange Cookbook (1992)*

## Servings: 10

*1 chicken, cut up  
1 large onion, chopped  
1 bay leaf  
1/2 teaspoon thyme  
8 peppercorns  
salt (to taste)  
1/4 teaspoon saffron  
pepper (to taste)  
2 cups corn  
6 ounces uncooked egg  
noodles*

Rinse the chicken well.

In a heavy saucepan, combine the chicken, onion, bay leaf, thyme and peppercorns. Bring to a boil over high heat. Stir in the salt. Reduce the heat to medium-low. Simmer, covered, for 30 minutes or until the chicken is tender.

Remove the chicken from the broth. Strain the broth.

Cool the chicken slightly. Cut into bite-sized pieces, discarding the skin and bones.

In a saucepan, bring the broth to a boil. Add the saffron, salt and pepper. Simmer for 15 minutes. Add the chicken and corn. Bring to a boil. Stir in the noodles. Simmer for 5 minutes or until the noodles are tender.

Serve immediately.

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Per Serving (excluding unknown items): 353 Calories; 24g Fat (61.1% calories from fat); 27g Protein; 7g Carbohydrate; 1g Dietary Fiber; 136mg Cholesterol; 109mg Sodium. Exchanges: 1/2 Grain(Starch); 3 1/2 Lean Meat; 0 Vegetable; 2 1/2 Fat.