

## Chief Chicken Noodle Soup



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### Soup

7 quarts water  
1/2 whole chicken, quartered  
1 medium sweet onion, coarsely chopped  
1 tablespoon dried garlic  
1 teaspoon salt  
4 ribs celery, sliced (about 2 1/2 cups)  
4 medium carrots, peeled and sliced  
1/2 small head cabbage, cut into 6 to 8 pieces  
2 cups spiral pasta, uncooked

**In a large stockpot**, cook chicken, onion, garlic, and salt in water over low heat for 3 to 4 hours, or until chicken is tender and sinks to bottom of pan. Remove chicken from pan and debone.

**Return** chicken to liquid in stockpot. Add celery and carrots. Cook about 1 hour, or until vegetables are tender. Add cabbage and cook an additional 20 minutes. Add pasta and cook for 15 minutes. Serve warm.

**Cook's Note:** This soup freezes well. It makes a wonderful side for hot or cold sandwiches. Serve with your choice of Dreamees mix crackers, biscuits, or a batch of Cornbread for a satisfying meal.