

Dave's Serious Chicken Soup

Ingredients :

2 x breasts of chook diced (or 1kg stir fry chook)
8 x cups chicken stock (cartons or simmered down from necks)
2 x large onions chopped
4 x cloves of shallots chopped
1/2 handful of lemongrass
1 x big root of fresh ginger chopped
8 x cloves of garlic chopped
2 x leeks sliced finely
1 x handful of fresh dill chopped
1 x handful of fresh coriander chopped
1 x handful of parsley chopped
1 x small sprig fresh rosemary

Method :

Saute onions, ginger, garlic, shallots and leeks in large pot with a little butter & oil with lid on for about 10 minutes. Stir occasionally. Add stock and water to simmer for 30 minutes. Separately, lightly brown chicken in a hot frypan with a pinch of salt. Add cooked chook and herbs and simmer for another 20 minutes. Add boiling water to dilute to taste. Serve - especially to crook people.