



CHICKEN ESCAROLE SOUP



“A great version of the traditional chicken soup. Created by myself from a blend of many different attempts at the perfect remedy for the common cold.”

Craig Hoffend, Vice President, Business Development, GES



SERVES
4-6

CHICKEN ESCAROLE SOUP

Ingredients



- Whole Chicken | 1
- Peppercorns | 10
- Parsley | 1 bunch
- Leeks | 2 stalks
- Celery | 5 stalks
- Carrots | 3-4
- Garlic | 4-6 cloves
- Escarole | 2 heads
- *Optional: 1 Red Pepper & 1 Onion*



Method

- 1 Boil whole chicken in large pot for approx. 3 hours.
- 2 Add leeks, peppercorn, parsley (whole bunch), 2 stalks celery (chopped large) and garlic halfway through cooking.
- 3 Skim stock and remove chicken. Strain out stock and remove leeks, peppercorns, parsley and celery.
- 4 Overnight, refrigerate and remove extra fat as required.
- 5 Tear apart and wash escarole thoroughly*.
- 6 Debone chicken and add back into chicken broth.
- 7 Add remaining celery, carrots, onion, salt and pepper to taste.
- 8 Cook for 2 hours then add escarole and cook for 1 more hour. (Red pepper to spice up the soup is optional.)

* Escarole is very difficult to clean. Be sure to break it apart and clean the night before and again the next day.

