



Chicken Broth

Ruth Conrad Liechty

Goshen IN

Makes about 6 cups broth

bony chicken pieces from 2 chickens

1 onion, quartered

3 whole cloves, optional

3 ribs celery, cut up

1 carrot, quartered

1 1/2 tsp. salt

1/4 tsp. pepper

4 cups water

1. Place chicken in slow cooker.

2. Stud onion with cloves. Add to slow cooker with other ingredients.

3. Cover. Cook on High 4-5 hours.

4. Remove chicken and vegetables. Discard vegetables. Debone chicken. Cut up meat and add to broth. Use as stock for soups.