

Chicken Soup Country Style

2½ to 3 pound whole frying chicken, cut up	1 tablespoon salt
4 cups water	½ teaspoon pepper
½ cup finely chopped onion	¼ teaspoon leaf thyme
½ cup finely chopped celery	¼ teaspoon ground sage
2 cups thinly sliced carrots	1/3 cup dried parsley flakes

Combine all ingredients in 3-quart glass casserole. Cover with glass lid or plastic wrap. Microwave on high (6) for 15 minutes.

Microwave on simmer (3) for 25 to 30 minutes or until chicken is fork tender. Remove chicken from seasoned broth; cool. Remove meat from bones and cut into small pieces. Return meat to casserole; mix well and recover.

Microwave on reheat (5) for about 5 minutes or until hot. Let stand, covered, 5 minutes before serving. 6 to 8 servings.

Tip: Add ½ cup quick-cooking rice during last cooking period.

Turkey Broth

Turkey gizzard, heart, liver and neck	1/8 teaspoon pepper
3 cups water	1 bay leaf
½ teaspoon salt	

Combine all ingredients in 2-quart glass casserole. Cover with glass lid or plastic wrap. Microwave on roast (4) for about 30 minutes. Remove meat and bay leaf from broth. Use broth for soup or gravy.

Tip: Grind cooked giblets and add to broth for more flavorful gravy.

Clear Mushroom Soup

¼ cup butter	4 cups (about ¾ pound) sliced fresh mushrooms
1 cup sliced onion	2 tablespoons flour
2 tablespoons chopped parsley	5 cups chicken broth
¼ teaspoon pepper	

Melt butter in large saucepan. Sauté mushrooms, onion, and parsley until tender. Stir in flour and pepper. Remove from heat. Gradually stir in chicken broth; bring to a boil stirring constantly. Reduce heat; simmer five minutes. Makes six servings.