Chicken Rice Soup

Ingredients

- Whole roaster chicken
- 1 onion peeled and halved
- 1 bayleaf
- 1 allspice
- Salt and Pepper to taste
- 1-2 garlic cloves
- Vegetables
  - Carrots
  - Celery
  - Potatoes
  - Peas
  - Corn
- Rice

Directions

1. Put a whole chicken in a large stock pot, filled with enough water to cover the chicken, several quarts at least.
2. Add 1 onion, peeled and halved, bayleaf, 1 all spice if you have it, salt and pepper, and a garlic clove or two if you'd like.
3. Boil until chicken is done, maybe an hour to an hour and a half, depending on the size of the chicken.
4. Remove chicken from broth and set aside to cool. Strain broth with a fine strainer. Discard solids. (You can let the broth sit overnight if you want to be able to scrape some of the fat off, we usually leave it).
5. Taste broth, you can add additional salt and pepper or chicken bouillon if needed. Bring back to a boil. Add whatever veggies you'd like.
6. Remove chicken from carcass, cut into bite size pieces.
7. Give veggies a Head Start of maybe 15 minutes or so, then add rice. (if you'd like firmer rice, cook rice separately till near done and add to broth at end of cooking). After rice is near done, add cooked chicken back to broth.

   Fresh or dried parsley is a nice addition also.

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