

Crack

Bone-In Chicken Noodle Soup

It doesn't take long for bone-in chicken to turn water into a flavorful broth. Start with whole pieces, don't overcook the meat or fuss with the bones, and you'll have real chicken noodle soup on the table in 30 minutes.

Ingredients

2 tablespoons olive oil

4 bone-in chicken thighs

4 chicken drumsticks

Salt

1 large onion

2 large carrots

3 celery stalks, plus any leaves

4 garlic cloves

5 bay leaves

Pepper

8 ounces egg noodles or any cut pasta

Prep | Cook

1. Put 2 tablespoons oil in a large pot over medium-high heat. Pat the chicken dry with a paper towel.
2. Put the chicken in the pot, skin side down, sprinkle with salt, and cook, undisturbed, until browned, 5 or 6 minutes. Trim and peel the onion. Trim and peel the carrots. Trim the celery stalks, reserving any leaves. Cut the onion, carrots, and celery stalks into ½-inch chunks. Peel 4 garlic cloves and smash them with the flat side of a knife.
3. Add the vegetables and garlic to the pot with the chicken. Add 8 cups water, stirring to scrape the chicken and any browned bits from the bottom of the pot. Add 5 bay leaves and a pinch each of salt and pepper.
4. When the broth comes to a boil, adjust the heat so that it bubbles steadily. Cook, undisturbed, until the meat begins to loosen from the bones and is cooked through, 15 to 20 minutes. Chop the celery leaves.

5. When the chicken is beginning to fall off the bone, bring the broth to a rolling boil and add 8 ounces egg noodles. Start tasting after 5 minutes; when the noodles are tender but not mushy, turn off the heat.
6. Fish out the bay leaves. Taste and adjust the seasoning, divide the soup among 4 bowls, garnish with the celery leaves, and serve immediately.

VARIATIONS

Herbed Bone-In Chicken Noodle Soup

In Step 2, add 4 sprigs fresh sage or oregano or 2 sprigs rosemary to the pot with the chicken. Remove them when you take out the bay leaves.

Dilly Bone-In Chicken Noodle Soup

Tie 1 bunch fresh dill together with twine. In Step 2, add it to the pot with the chicken. Remove the dill when you take out the bay leaves.

Chinese-Style Bone-In Chicken Noodle Soup

With a few changes, this becomes a completely different soup. In Step 2, add a few pieces of whole

or broken star anise, 2 tablespoons soy sauce, and several thinly sliced coins of fresh ginger to the pot with the chicken. Omit the bay leaf. Use fresh or dried Chinese egg noodles (fresh will cook in about 1 minute).

Mexican-Style Bone-In Chicken Noodle Soup

Ditto, really. In Step 2, add 1 or 2 whole fresh or dried chiles to the pot with the chicken, along with a few cilantro sprigs, 1 tablespoon tomato paste, and 1 lime, cut into quarters. When you take out the bay leaves before serving, remove the lime; you can also remove the chiles and herbs if you prefer.

SIDES

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