

Cock-a-Leekie (Soup)

1 Stewing Chicken

2 Bay Leaves

1 Lb. Leeks, Washed and Cut into 1 inch Pieces

10 Cups Water or Stock, Preferably Stock

4 Cups Rice

2/3 Cup Prunes

Salt and Pepper to Taste

Put the chicken, bay leaves and salt and pepper into the water. Bring to a boil and skim. Reduce heat, cover, and simmer 2-3 hours. Remove the meat and bay leaves. Let meat cool to touch and carefully remove all bones from meat. Strain stock for bones that may still be in the pot. Return stock and chicken meat to pot, discarding all bones and bay leaves. Add leeks, rice and prunes.

Bring back to a boil, reduce heat and simmer 30 minutes.

If rice absorbs too much liquid add more stock or water. Check seasonings before serving. Serves 10 to 15.