



Majestic Prime Rib Roast

“The only prime rib recipe you will need”

10 INGREDIENTS

2 HOURS COOK TIME

The secret to this recipe is to remove all the fat from the soup the day after it has been cooked, so plan to make this one ahead of time before storing or eating.

Ingredients:

1 Naturally Raised Whole Chicken
(3-4 pounds)

½ Bunch of Dill, whole

¼ Bunch of Parsley, whole

1 Parsnip, Peeled

1 Medium White Onion, Peeled
and cut into quarters

3 Carrots, Peeled

3 Stalks of Celery, Trimmed

8 Cups (3 Cartons) Chicken Stock
(homemade if possible)

Fresh Ground Pepper

Salt

Directions:

1 Wash chicken thoroughly and take out all insides except the neck. Make sure chicken is clean of feathers. Put in large soup pot and cover with the chicken stock. Add water if necessary to ensure the chicken is fully covered. Add in all vegetables and herbs. Bring to a boil. Lower heat to simmer, cover pot and cook for 60 to 90 minutes or until chicken is completely cooked through. Chicken is cooked through when it falls apart. Cool for at least 30 minutes. Season with salt and pepper to taste.

2 Remove chicken from pot, remove skin and bones. Shred chicken. Strain the remaining ingredients from the pot into another pot or bowl. Remove onion, dill, parsley and discard. Cut vegetables that you want to have in your soup – carrots, parsnip, celery

3 Put chicken, liquid and vegetables back into soup pot and allow to cool for several hours. Once cooled, refrigerate overnight. Carefully remove fat from top of the pot with cold spoon and discard.